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Tried and True Favorites

Lake Gage Ladies Church Guild
Friends, Neighbors and Relatives
1980

ACKNOWLEDGMENT

We wish to thank those who helped to compile this book with their favorite recipes, and dedicate this book to the further Christian service of the Lake Gage Church Area.

LAKE GAGE LADIES GUILD, NEIGHBORS, AND FRIENDS

Stephen Altman, minister

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1979do

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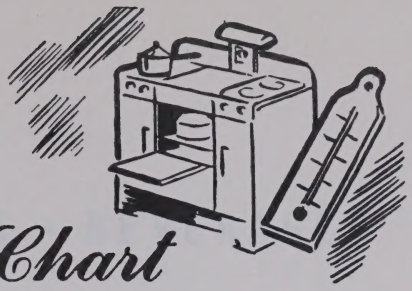
1975

Approximate 100 Calorie Portions

Almonds (shelled) — 12 to 15 nuts
Angel cake — 1¾ inch cube
Apple — 1 large
Apple pie — ⅓ normal piece
Apricots — 5 large
Asparagus — 20 large stalks
Bacon — 4 or 5 small slices
Bananas — 1 medium
Beans — ⅓ cup canned baked
Beans — green string — 2½ cups
Beets — 1⅓ cups sliced
Bread — all kinds — slice ½ inch thick
Butter — 1 tablespoon
Buttermilk — 1⅛ cups
Cabbage — 4 to 5 cups shredded
Cake — 1¾ inch cube
Candy — 1 inch cube
Cantaloupe — 1 medium
Carrots — 1⅔ cups
Cauliflower — 1 small head
Celery — 4 cups
Cereal — uncooked — ¾ cup
Cheese — 1⅛ inch cube
Cottage cheese — 5 tablespoons
Cherries — sweet fresh — 20 cherries
Cookies — 1 to 3 inches in diameter
Corn — ⅓ cup
Crackers — 4 soda crackers
Crackers — graham — 2½ crackers
Cream — thick — 1 tablespoon
Cream — thin — 4 tablespoons
Cream sauce — 4 tablespoons
Dates — 3 to 4
Doughnuts — ½ doughnut
Eggs — 1⅓ eggs
Fish — fat — size of 1 chop
Fish — lean — size of 2 chops
Flour — 4 tablespoons
Frankfurter — 1 small
French dressing — 1½ tablespoons
Grapefruit — ½ large
Grape juice — ½ cup
Grapes — 20 grapes
Gravy — 2 tablespoons
Ice cream — ¼ cup
Lard — 1 tablespoon
Lemons — 3 large
Lettuce — 2 large heads
Macaroni — ¾ cup cooked
Malted milk — 3 tablespoons
Marmalade and jelly — 1 tablespoon
Marshmallows — 5 marshmallows
Mayonnaise — 1 tablespoon
Meat — cold sliced — ⅛ inch slice
Meat — fat — size ½ chop
Meat — lean — size 1 chop
Milk — ⅝ cup (regular)
Molasses — 1½ tablespoons
Onions — 3 to 4 medium
Oranges — 1 large
Orange juice — 1 cup
Peaches — 3 medium fresh
Peanut butter — 1 tablespoon
Pears — 2 medium fresh
Peas — ¾ cup canned
Pecans — 12 meats
Pie — ¼ ordinary serving
Pineapple — 2 slices 1 inch thick
Plums — 3 to 4 large
Popcorn — 1½ cups
Potatoes — sweet — ½ medium
Potatoes — white — 1 medium
Potato salad — 1 cup
Prunes — dried 4 medium
Radishes — 3 dozen red button
Raisins — ¼ cup seeded or 2 tablespoons seeded
Rhubarb — stewed and sweetened —½ cup
Rice — cooked ¾ cup
Rolls — 1 medium
Rutabagas — 1⅔ cups
Sausage — 2 small
Sauerkraut — 2½ cups
Sherbet — 4 tablespoons
Spinach — 2½ cups
Squash — 1 cup
Strawberries — 1⅓ cups
Sugar — brown — 3 tablespoons
Sugar — white — 2 tablespoons
Tomatoes — canned — 2 cups
Tomatoes — fresh — 2 to 3 medium
Turnips — 2 cups
Walnuts — 8 to 16 meats
Watermelon — ¾ slice 6 inches diameter

Almonds (shelled) — 12 to 15 nuts
Angel cake — 1 ½ inch cube
Apple — 1 large
Apple pie — ½ normal piece
Apricots — 1 large
Asparagus — 20 large stalks
Bacon — 4 or 5 small slices
Bananas — 1 medium
Beans — ¾ cup canned baked
Beans — green string — 2 ½ cups
Beets — 1 ½ cups sliced
Bread — all kinds — slice ½ inch thick
Butter — 1 tablespoon
Buttermilk — 1 ½ cups
Cabbage — 4 to 5 cups shredded
Cake — 1 ½ to 3 inch cube
Candy — 1 inch cube
Cantaloupe — 1 medium
Carrots — 1 ½ cups
Cauliflower — 1 small head
Celery — 4 cups
Cereal — uncooked — ¾ cup
Cheese — 1 ½ inch cube
Cottage cheese — 3 tablespoons
Cherries — sweet fresh — 10 cherries
Cookies — 2 to 3 inches in diameter
Corn — ¾ cup
Crackers — 4 soda crackers
Cream — graham — 2 ½ cracker
Cream — stock — 1 tablespoon
Cream — sour — 4 tablespoons
Cream — whipped — 4 tablespoons
Dates — 3 to 4
Doughnuts — ½ dunghnut
Eggs — 1 ½ eggs
Fish — fat — size of 1 chop
Fish — lean — size of 2 chops
Flour — 4 tablespoons
Frankfurter — 1 small
French dressing — 1 ½ tablespoons
Grapefruit — ½ large
Grape juice — ¾ cup
Grapes — 30 grapes
Gravy — 2 tablespoons
Ice cream — ½ cup
Jam — 1 tablespoon
Lemons — ½ large
Lettuce — 2 large heads
Macaroni — ¾ cup cooked
Malted milk — 3 tablespoons
Marmalade and jelly — 1 tablespoon
Marshmallows — 3 marshmallows
Mayonnaise — 1 tablespoon
Meat — cold sliced — ¼ inch size
Meat — fat — size ½ chop
Meat — lean — size 1 chop
Milk — ½ cup (reported)
Molasses — 1 ½ tablespoons
Onions — 3 to 4 medium
Oranges — 1 large
Orange juice — 1 cup
Peaches — 3 medium fresh
Peanut butter — 1 tablespoon
Pears — 2 medium fresh
Peas — ¾ cup canned
Pecans — 15 pecans
Pie — ½ ordinary serving
Pineapple — 2 slices 1 inch thick
Plums — 3 to 4 large
Popcorn — 1 ½ cups
Potatoes — sweet — ½ medium
Potatoes — white — 1 medium
Potato salad — 1 cup
Prunes — dried 4 medium
Radishes — 3 dozen red bottom
Raisins — ¾ can packed as 2 table-
spoons packed
Rhubarb — stewed and sweetened
— ¾ cup
Rice — cooked 1 ¾ cup
Rolls — 1 medium
Salad — 1 ½ cups
Sandwiches — 1 small
Sauerkraut — 2 ½ cups
Shortening — 4 tablespoons
Spinach — 2 ½ cups
Squash — 1 cup
Strawberries — 4 ½ cups
Sugar — brown — 3 tablespoons
Sugar — white — 2 tablespoons
Tomatoes — canned — 2 cups
Tomatoes — fresh — 2 to 3 medium
Turnips — 2 cups
Walnuts — 8 to 16 meats
Watermelon — ¾ slice 6 inches
diameter

General Oven Chart



General Oven Chart

Very Slow Oven	— 250° to 300°F.
Slow Oven	— 300° to 325°F.
Moderate Oven	— 325° to 375°F.
Med. Hot Oven	— 375° to 400°F.
Hot Oven	— 400° to 450°F.
Very Hot Oven	— 450° to 500°F.

Breads

Baking Powder Biscuits	450°F. 12 — 15 min.
Muffins	400° to 425°F. 20 — 25 min.
Quick Breads	350°F. 40 — 60 min.
Yeast Bread	375° to 400°F. 45 — 60 min.
Yeast Rolls	400°F. 15 — 20 min.

Cakes

Butter Loaf Cakes	350°F. 45 — 60 min.
Butter Layer Cakes	350° to 375°F. 25 — 35 min.
Cup Cakes	375°F. 20 — 25 min.
Chiffon Cakes	325°F. 60 min.
Sponge Cakes	325°F. 60 min.
Angel Food Cakes	325°F. 60 min.

Cookies

Bar Cookies	350°F. 25 — 30 min.
Drop Cookies	350° to 375°F. 8 — 12 min.
Rolled and Ref. Cookies	350° to 400°F. 8 — 12 min.

Pastry

Meringues	350°F. 12 — 20 min.
Pie Shells	450°F. 12 — 15 min.
Filled Pies	450°F. 10 min. lower to 350°F. 40 min.

Roasts

Beef Roast	325°F. Rare	18 — 20 min. per lb.
	Medium	22 — 25 min. per lb.
	Well done	— 30 min. per lb.
Chicken	325°F - 350°F.	30 min. per lb.
Duck	325°F. - 350°F.	25 min. per lb.
Fish Fillets	500°F.	15 - 20 min.
Goose	325°F. - 350°F.	30 min. per lb.
Ham	350°F.	20 - 30 min. per lb.
Lamb	300°F. - 350°F.	35 min. per lb.
Meat loaf	375°F.	60 min. for 2 lb. loaf
Pork Roast	350°F.	30 min. per lb.
Turkey	250°F. - 325°F.	15 - 25 min. per lb.
Veal Roast	300°F.	30 min. per lb.
Venison	350°F.	20 - 25 min. per lb.

General Oven Chart

General Oven Chart

Very Slow Oven	— 250° to 300°F.
Slow Oven	— 300° to 325°F.
Moderate Oven	— 325° to 375°F.
Mod. Hot Oven	— 375° to 400°F.
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Breads

Baking Powder Biscuits	450°F. 12 — 15 min.
Muffins	400° to 425°F. 20 — 25 min.
Quick Breads	350°F. 40 — 60 min.
Yeast Bread	375° to 400°F. 45 — 60 min.
Yeast Rolls	400°F. 15 — 20 min.

Cakes

Butter Loaf Cakes	350°F. 45 — 60 min.
Butter Layer Cakes	350° to 375°F. 25 — 35 min.
Cup Cakes	375°F. 20 — 25 min.
Chiffon Cakes	325°F. 60 min.
Sponge Cakes	325°F. 60 min.
Angel Food Cakes	325°F. 60 min.

Cookies

Bar Cookies	350°F. 25 — 30 min.
Drop Cookies	350° to 375°F. 8 — 12 min.
Rolled and Ref. Cookies	350° to 400°F. 8 — 12 min.

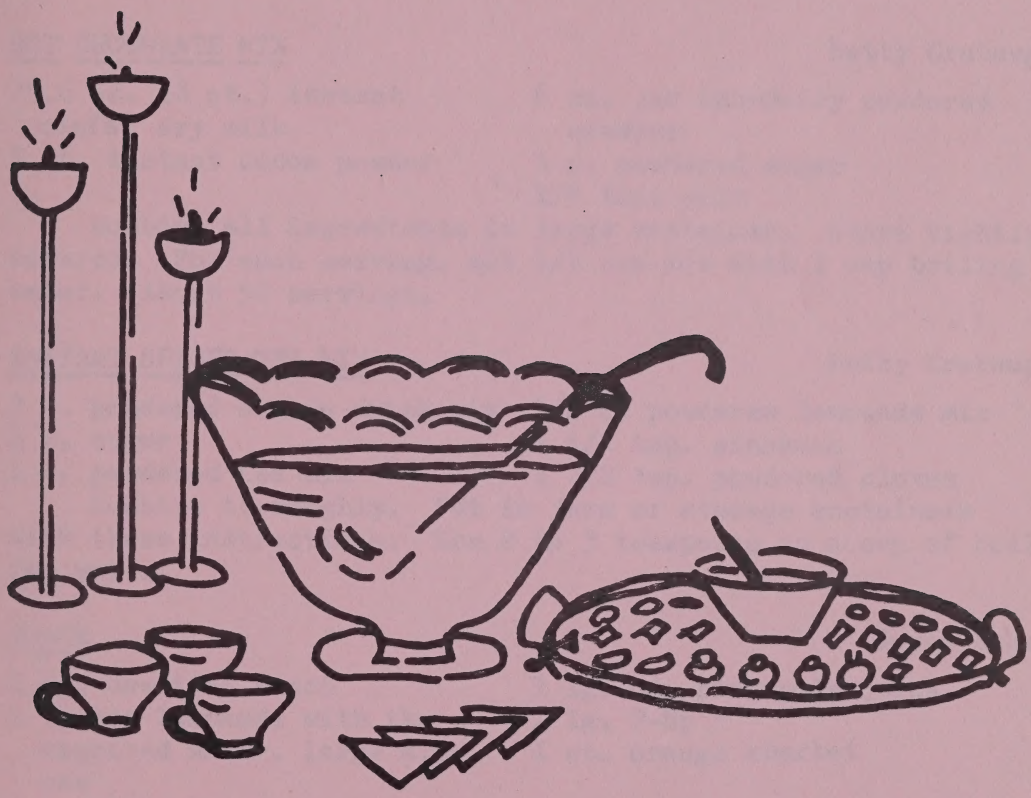
Pastry

Meringues	350°F. 12 — 20 min.
Pie Shells	450°F. 12 — 15 min.
Filled Pies	450°F. 10 min. lower to 350°F. 40 min.

Roasts

Beef Roast	325°F. Rare 18 — 20 min. per lb.
	Medium 22 — 25 min. per lb.
	Well done — 30 min. per lb.
Chicken	325°F. - 350°F. 30 min. per lb.
Duck	325°F. - 350°F. 25 min. per lb.
Fish Fillets	400°F. 15 - 20 min.
Goose	325°F. - 350°F. 30 min. per lb.
Ham	350°F. 20 - 30 min. per lb.
Lamb	300°F. - 350°F. 35 min. per lb.
Meat loaf	375°F. 60 min. for 2 lb. loaf
Pork Roast	350°F. 30 min. per lb.
Turkey	250°F. - 325°F. 15 - 25 min. per lb.
Veal Roast	300°F. 30 min. per lb.
Venison	350°F. 20 - 25 min. per lb.

APPETIZERS - BEVERAGES



BEVERAGES

YUMMY PUNCH

Eleanor Rensch

14 oz. can pineapple juice
Lg. can frozen orange juice
Sm. can frozen lemon juice
4 qt. ginger ale
4 pt. orange sherbet (added last)

Mix well and serve.

HOT CHOCOLATE MIX

Betty Crubaugh

25.6 oz. (8 qt.) instant nonfat dry milk
1 lb. instant cocoa powder
6 oz. jar non-dairy powdered creamer
1 c. powdered sugar
1/4 tsp. salt

Combine all ingredients in large container. Store tightly covered. For each serving, mix 1/4 cup mix with 1 cup boiling water. About 50 servings.

INSTANT SPICED TEA MIX

Betty Crubaugh

2 c. powdered orange drink mix
2 c. sugar
1 c. powdered tea mix
1/2 c. powdered lemonade mix
1 1/2 tsp. cinnamon
1 1/2 tsp. powdered cloves

Combine thoroughly. Put in jars or storage containers with these instructions. Use 2 to 3 teaspoons to a cup of boiling water.

PUNCH

Joyce Baker

1 can Hawaiian Punch
1 frozen lemonade with the required water, large size can
1 lg. can pineapple juice
1 lg. 7-Up
1 qt. orange sherbet

Mix well and serve.

PUNCH FOR 100 PEOPLE

Thelma Owens

Boil together:
3 1/2 c. sugar
6 c. water

Let cool.

Continued Next Page.

PUNCH FOR 100 PEOPLE (Continued).

Then add:

2 qt. orange juice
2/3 qt. lemonade
3 pt. pineapple juice
6 qt. ginger ale or 7-Up
Ice cream or sherbet (added just before serving)

EGG NOG

Betty Crubaugh

Makes 1 1/2 quarts. Combine:

1 (3 3/4 oz.) pkg. vanilla instant pudding mix
6 c. milk
1/3 c. sugar
2 egg yolks
1 tsp. vanilla

Beat until well blended; set aside. Beat until stiff peaks form when the beaters are pulled up.

2 egg whites

Carefully fold the beaten egg whites into the pudding mix. Chill thoroughly. Pour into glasses or mugs. Sprinkle with nutmeg. Serve at once.

APPETIZERS

DRIED BEEF CHEESE SPREAD

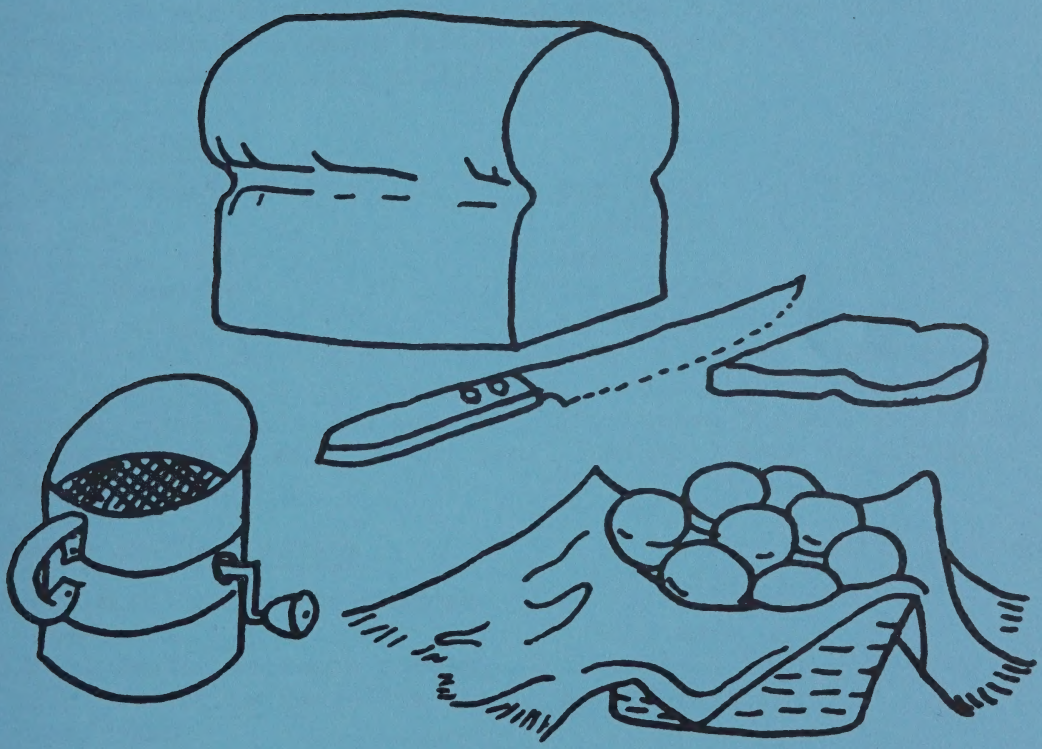
Betty Smith

2 (8 oz.) pkg. cream cheese
1 c. sm. curd cottage cheese (drain)
1 T. ripe olives (dry a little)
2 tsp. grated onion (instant)
2 tsp. Worcestershire sauce and a dash of hot pepper sauce
3 oz. dried beef (snipped with scissors into pieces)

Soften cheese to room temperature. Combine with cottage cheese and onions, olives, and sauces. Mix well. Add 3 ounces of snipped beef. Shape in. Use your choice of crackers.

* * * * *

BREADS



BREADS

BRAN MUFFINS

Mary Crawford

1 c. sifted flour
1/4 tsp. salt
3 1/2 tsp. baking powder
3 T. sugar
1 egg
3/4 c. milk
3 T. melted shortening
1 c. whole bran

Sift together flour, salt, baking powder and sugar. Beat egg at medium speed. Add milk and shortening. Add flour mixture to egg mixture. Beat long enough to dampen about 1/2 minute. Bake in greased muffin pans. Bake at 425° for 20 minutes. Makes 8 large muffins.

PUMPKIN BREAD

Phyllis Carr

3 1/2 c. flour
3 c. sugar
1 1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
2 tsp. soda
1 c. cooking oil
4 eggs
2/3 c. water
2 c. pumpkin

Sift all dry ingredients together in a bowl. Make a well in the dry ingredients and add last 4 ingredients. Mix all together thoroughly and bake at 350°. Makes 5 small or 2 large loaves. Bake 45 minutes for small loaf or 1 hour in a large loaf pan.

TOASTY CHEESE CRACKERS

Betty Crubaugh

2 c. (8 oz.) shredded Cheddar cheese
1/2 c. grated Parmesan cheese
1/2 c. butter or margarine (softened)
3 T. water
1 c. all-purpose flour
1/4 tsp. salt
1 c. oatmeal (uncooked, quick or old fashioned)

Beat together cheeses, butter and water until well blended. Add flour and salt; mix well. Stir in oatmeal, mixing until thoroughly blended. Shape dough to form 12 inch long roll. Wrap securely and refrigerate about 4 hours. Cut in 1/8 to 1/4 inch thick slices. Flatten slightly. Bake on lightly greased cookie sheet in preheated hot oven, 400°, 8 to 10 minutes or until edges are lightly brown. Immediately remove from cookie sheet. Cool on wire rack. Makes about 6 dozen crackers. NOTE: Dough can be stored 1 week in refrigerator.

PERFECT CORN BREAD — Pauline Cleveland

1 c. sifted all-purpose flour
1/4 c. sugar
4 tsp. baking powder
3/4 tsp. salt
1 c. yellow corn meal
2 eggs
1 c. milk
1/4 c. soft shortening

Sift flour with sugar, baking powder and salt. Stir in corn meal. Add eggs, milk and shortening. Beat with rotary or electric beater until just smooth, about 1 minute. (Do not overbeat.) Pour in greased 9x9x2 inch pan. Bake in 425° oven for 20 to 25 minutes.

MONKEY BREAD — Eleanor Rensch

4 cans buttermilk biscuits (10 in can)

Mix:
1 1/2 tsp. cinnamon
3/4 c. sugar
1/2 to 3/4 c. chopped nuts

Quarter biscuits and roll in cinnamon mixture. Place lightly in layers. Sprinkle a spoonful of cinnamon mixture in between each layer, also sprinkle nuts in between each layer, in a greased bundt pan. In a pan heat until dissolved:

1/4 c. brown sugar
1/4 c. canned Milnot
2 sticks of margarine or butter

Pour over biscuits and bake at 325° for 35 minutes.

BUTTERMILK DOUGHNUTS — Leona Divine

3 eggs (beaten)
2 c. sugar
1 1/2 c. warm mashed potato
1/3 c. butter or oleo (melted)
1 c. buttermilk
6 c. flour
4 tsp. baking powder
1 1/2 tsp. soda
1 tsp. salt
1 tsp. nutmeg

Add sugar to eggs; beat until well mixed. Stir in potatoes, butter and buttermilk. Add sifted dry ingredients and mix only until the flour is completely moistened.Chill dough at least 1 hour. Roll 1/3 of the dough at a time on a lightly floured board to 1/2 inch thickness. Cut with floured doughnut cutter. Let rest 15 minutes. Fry in hot deep fat (370°) for 1 1/2 to 2 minutes on each side turning once. When doughnuts are golden brown, lift from fat to paper toweling to cool slightly; then roll in confectioners' sugar or a mixture of granulated sugar and cinnamon. Frost some if you wish with chocolate butter icing and sprinkle on tiny candies or chopped nuts.

ZUCCHINI BREAD — Mary Crawford

Beat 3 eggs until fluffy, then beat in 2 cups white sugar, 3/4 cup oil and 1 teaspoon vanilla. Beat until lemon colored; then stir in:

2 c. ground or grated zucchini (skin and all)
1 c. chopped walnuts
2 c. sifted flour
2 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon

Put in 2 loaf pans greased and floured. Bake 1 hour at 350°. Cool 10 minutes. Put out on rack.

BISCUITS SUPREME — Pauline Cleveland

2 c. sifted all-purpose flour
4 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cream of tartar
2 tsp. sugar
1/2 c. shortening
2/3 c. milk

Sift together flour, baking powder, salt, cream of tartar and sugar. Cut in shortening until mixture resembles coarse crumbs. Add milk all at once; stir only until dough follows fork around bowl. Turn out on lightly floured surface. Knead gently 1/2 minute. Pat or roll to 1/2 inch thick. Cut with biscuit cutter. Bake on ungreased cookie sheet in very hot oven, 450°, for 10 to 12 minutes. Makes 16 medium biscuits.

To keep bottom of a berry pie from getting soggy, brush with well beaten white of egg before filling.

WHITE BREAD — Pauline Willms

1/2 cup warm water, to soak 2 packages dry yeast. Stir; then add 3 1/2 cups lukewarm potato water, 1/4 cup sugar, 2 tablespoons salt, 1/4 cup melted shortening, 11 to 12 cups flour; mix all together. Let rise. Knead down 3 times. Divide into 4 loaves. Put into bread pans and let rise again. Bake in 375° oven for 45 minutes. For a delicious treat, try this after the final rising: shape into balls about 1 1/2 inches; then let rise. Drop into hot grease and deep fry.

MASHED POTATO DOUGHNUTS — Mildred Iash

1 c. mashed potatoes
2 c. sugar
4 eggs
1 1/2 c. milk
2 T. melted butter
7 rounding tsp. baking powder
1 T. vanilla
1/2 tsp. nutmeg
Pinch of salt
Flour to make a soft dough

Mix ingredients in usual way. Fry. Makes 7 dozen.

SUGARY APPLE MUFFINS — Eleanor Rensch

2 1/4 c. flour
3 1/2 tsp. baking powder
1 c. apples (chopped fine)
4 T. shortening
1/2 c. sugar
1 c. milk
1/2 tsp. salt
1 egg (beaten)

Sift flour, baking powder and salt. Cream shortening and 1/2 cup sugar. Stir in egg. Add milk and flour alternately. Fold in apples. Fill muffin tins 3/4 full and sprinkle over these, 2 tablespoons sugar mixed with 1/2 teaspoon cinnamon and 1/2 teaspoon nutmeg. Bake at 425°. Makes 20 muffins.

APPLE PANCAKES — Pauline Cleveland

2 c. sifted all-purpose flour
2 T. sugar
4 tsp. baking powder
1 tsp. salt
2 well beaten egg yolks
2 c. milk
2 T. butter (melted)
1 c. finely chopped apple
2 stiff beaten egg whites

Sift together dry ingredients. Combine egg yolks and milk. Pour into dry ingredients; stir well. Stir in butter and apple. Fold in egg whites. Let batter stand a few minutes. Bake on hot griddle. Makes seven 8 inch cakes. Dot with butter; sprinkle with confectioners' sugar and roll up. Cut in servings.

BLUEBERRY COFFEE CAKE — Phyllis Carr

2 c. flour
1 tsp. baking powder
1 tsp. salt
1/2 c. sugar
1/2 tsp. nutmeg
1/2 c. milk
2 eggs
1/4 c. soft butter or margarine
1 tsp. lemon extract
1 1/2 c. fresh blueberries

Continued Next Page.

BLUEBERRY COFFEE CAKE (Continued).

Combine all ingredients in a large mixing bowl. Beat at medium speed until smooth, 2 or 3 minutes. Spread half the batter in a greased 8 inch square baking pan. Cover the batter with blueberries and spread remaining batter. Sprinkle with streusel topping.

STREUSEL TOPPING:

1/4 c. flour
1/3 c. brown sugar
2 T. soft butter or margarine

Sift together flour and sugar. Cut in butter until mixture resembles coarse crumbs. Sprinkle over cake. Bake in preheated oven, 375°, for 30 to 35 minutes or until golden brown.

WHITE BREAD — Lucinda Bowers

2 pkg. active dry yeast
3/4 c. warm water (105° to 115°)
2 3/4 warm water
1/4 c. sugar
1 T. salt
3 T. shortening
9 to 10 c. all-purpose flour
Soft butter or margarine

Dissolve yeast, in 3/4 cup water. Stir in 2 2/3 cups warm water, the sugar, salt, shortening and 5 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured board. Knead until smooth and elastic about 10 minutes. Place in greased bowl, turn greased side up. Cover. Let rise until double, 1 hour. Punch down dough; divide in 1/2 into rectangle 18x9 inches. Roll up begining at short side. With side of hand, press each end to seal. Fold ends under loaf. Place seam side down in greased pan. Brush loaves lightly with butter. Let rise until doubled in bulk, about 1 hour. Heat oven to 425°. Place, should not touch each other. Bake 30 to 35 minutes or until deep golden brown. Loaves should sound hollow when tapped. Remove from pans. Brush loaves with soft butter; cool on wire rack. 2 loaves. NOTE: If using self-rising flour, omit the salt. 3 loaf pans 8 1/2 x 4 1/2 x 2 1/2 inches can be used. Divide dough into 3 equal parts after punching it down.

ORANGE BREAD — Eleanor Rensch

3 sm. oranges (grind rind and all)
1/2 c. water
1 c. sugar

Continued Next Page.

ORANGE BREAD (Continued).

Cook until syrupy. Add 2 tablespoons butter and cool. Add 1 cup milk and 1 egg; beat and add to the above. Sift flour, 3 cups, 1/2 teaspoon salt, 2 teaspoons baking powder. Mix all together. Bake 40 minutes at 350° or until toothpick comes out clean.

SOUR CREAM WAFFLES — Pauline Cleveland

Sift together:
1 c. sifted all-purpose flour
1/2 T. sugar
1 tsp. baking powder
1/4 tsp. soda
1/4 tsp. salt

Mix:
1 well beaten egg yolk
1 c. dairy sour cream
1/4 c. milk
3 T. melted butter

Add to flour mixture and beat smooth. Fold in 1 stiff beaten egg white. Makes 4.

APPLE DUMPLINGS — Doris Altman

2 c. sifted flour
2 tsp. baking powder
1 tsp. salt
1/2 c. shortening
8 sm. apples (peeled)
1/2 c. sugar
1/4 tsp. cinnamon
2/3 c. milk
2 T. butter
Syrup
1/2 c. butter
Dash of nutmeg
Dash of cinnamon
1/3 c. hot water

Sift flour once; measure. Add the baking powder, salt; cut in shortening. Add milk; mix and roll dough to 1/8 inch thickness. Spread diced apples over the dough; roll as for jelly roll. Slice; fill cavities with sugar mixed in butter. Pour syrup over the rolls and bake at 350° or until the apples are done.

GUMDROP BREAD — Eleanor Rensch

2 1/2 c. sugar
1/2 tsp. salt
1 c. coconut
1 c. shortening
3 eggs
3/4 tsp. lemon extract
3/4 tsp. vanilla
1 c. nuts
1 c. crushed pineapple
1 c. pineapple juice
1 lb. gumdrops
2 1/2 tsp. baking powder
4 1/2 c. flour

Continued Next Page.

GUMDROP BREAD (Continued).

Mix as for cake. Cut up the gumdrops and add last. Bake in 2 waxed paper lined bread pans, 1 hour at 325°.

SUPER DUPER BISCUITS — Joyce Baker

2 c. sifted flour
3 tsp. double acting baking powder
1 tsp. salt
1/3 c. Crisco
3/4 c. milk

Mix flour, baking powder and salt in bowl. Cut in Crisco with a pastry blender, two knives or fork until the mixture looks like coarse meal. Add milk and stir until blended. Transfer the dough to a floured board or pastry cloth. Knead lightly about 10 times. Roll dough 1/2 inch thick. Cut with floured biscuit cutter. Bake on ungreased sheet at 425° for 12 to 15 minutes.

BISCUIT MIX

7 c. flour
1 1/2 c. non-fat dry milk
1/4 c. baking powder
1 T. salt
1 c. shortening

Put the flour in cup and measure. Then put flour and milk powder in a bowl; stir real good. Add the shortening. Cut it in the flour mixture. Make it look like coarse meal. Put the mix in jars and store on the shelf. Use like Bisquick.

GERMAN DESSERT PANCAKES — Joyce Baker

1/3 c. flour
1/4 tsp. baking powder
1/3 c. milk
2 eggs
2 T. butter
1 T. confectioners' sugar

Twenty-five minutes before serving, heat oven to 425°. In bowl, combine flour, baking powder, milk and eggs. Leaving batter lumpy in skillet. Heat the butter; add to batter. Bake 15 to 18 minutes. Sprinkle with sugar.

No matter how long you nurse a grudge, it won't get better.

APPLE DUMPLINGS — Joyce Baker

1 pkg. pie crust mix
1/4 tsp. nutmeg
3 T. butter
3 T. sugar
1 T. raisins
2 T. walnuts
3/4 tsp. cinnamon
4 med. apples
1/2 c. maple syrup

Make pie crust and nutmeg. Form into a ball; place in refrigerator. In small bowl, combine the butter, sugar, raisins, walnuts and cinnamon. Pare and core apples; fill each with raisins, preheat oven to 375°. Grease baking dish. Roll dough; make 7 inch square. Place apple on dough; bring the corners together. Brush the tops with syrup. Bake 40 minutes.

APPLESAUCE BREAD — Joyce Baker

Stir together:
2 c. flour
3/8 c. sugar
3 tsp. baking powder
1 tsp. salt
1/2 tsp. soda
1/2 tsp. cinnamon

Beat 1 egg into 1 1/2 cups applesauce. Add to dry ingredients with 2 tablespoons melted shortening. Bake in loaf pan at 350° for 1 hour.

* * * * *

CAKES - PIES - FROSTINGS

CAKES

GEM CAKES WITH BUTTERSCOTCH SAUCE

Mary Frazier

CAKE:

1 c. cream
1 c. granulated sugar
2 eggs (beaten)
2 tsp. baking powder
1 tsp. vanilla
Flour to make a medium batter

Cream the beaten eggs and sugar. Add baking powder and vanilla. Add cream and flour. Bake in cupcake pans in medium oven until done.

SAUCE:

2 c. brown sugar
4 T. flour
2 c. water (a little at a time)
1 tsp. vanilla

Pour sauce over the cupcakes and enjoy.

CARROT CAKE

Edythe Gillen

Mix:

2 c. granulated sugar
1 1/2 c. salad oil
4 eggs

Add:

2 c. flour
2 tsp. salt
2 tsp. baking powder
1 1/2 tsp. soda
2 c. carrots (grated)
1 can crushed pineapple
1/2 c. nuts

Mix and bake.

PINEAPPLE CAKE

Marialana Bouck

2 eggs
2 c. sugar
1 tsp. vanilla
Pinch of salt
1 (20 oz.) can crushed pineapple and juice
2 tsp. baking powder
1 c. nuts
2 c. flour

Bake 350° for 35 to 40 minutes.

ICING:

8 oz. pkg. cream cheese
2 c. powdered sugar
1 tsp. vanilla
1 stick margarine

Ice cake while warm.

SALAD DRESSING CAKE

Mildred Lash

1 c. salad dressing (Miracle Whip)
1 c. sugar
1 c. warm water
2 c. sifted flour
1/4 c. cocoa
2 tsp. soda
1 tsp. vanilla

Mix the salad dressing, sugar; sift the flour, soda, cocoa, together. Mix in dry ingredients, alternately with water. Add vanilla. Bake 30 minutes at 350°.

CRAZY CAKE

Jo Knepley

1 pkg. white cake mix
1 (3 oz.) pkg. strawberry Jello
1 c. miniature marshmallows
2 (10 oz.) pkg. frozen strawberries

Mix dry Jello into thawed strawberries and let stand. Prepare cake mix. Grease a 9x13 inch pan. Sprinkle marshmallows on bottom of pan. Pour batter over marshmallows. Then gently pour strawberry mixture over cake batter and bake at 250° for 30 to 40 minutes, then 350° for 15 minutes.

FRUIT COCKTAIL CAKE

Lucy Munger

Mix Well:
3 c. flour
2 c. diabetic sugar
1/2 tsp. salt
2 tsp. baking soda
1 c. shortening
4 eggs (beaten)

Add 1 can diabetic fruit cocktail, juice. Bake at 350° for 45 minutes. Let cool; then cut.

APPLE CAKE

Genevieve Johnston
Maxine Johnston

1/2 c. Crisco
3/4 c. sugar

Cream together.

1 egg
1/2 c. flour
1 tsp. soda
1/2 tsp. salt

Mix and beat all together. Add 2 cups finely chopped apples and 1/2 cup chopped dates.

TOPPING:
1/2 c. brown sugar
1 tsp. cinnamon
1/2 c. chopped nuts

Put on top of cake; bake at 350°. Serve warm with Cool Whip.

STREUSEL COFFEE CAKE — Mary Crawford

CAKE INGREDIENTS:

3/4 c. sugar
1/4 c. soft shortening
1 egg
1/2 c. milk
1 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt

STREUSEL MIX:

1/2 c. brown sugar
2 T. flour
2 tsp. cinnamon
2 T. butter
1/2 c. chopped nuts

Spread half the batter in greased and floured pan. Sprinkle with half the streusel mix. Add remaining batter and sprinkle remaining streusel mix over the top. Bake at 375° for 25 to 35 minutes.

MAGIC LAYER CAKE — Eleanor Rensch

1/2 c. margarine
1 1/2 c. graham cracker crumbs
1 1/3 c. coconut
1 c. chocolate chips
1 c. chopped nuts
1 can Eagle Brand milk

Melt butter in 13x9x2 inch pan. Sprinkle crumbs over this. Press down with fork. Over this sprinkle coconut, layer of chocolate chips, then nuts. Over this drizzle with Eagle Brand milk. Bake at 350° for 25 minutes. Cool and cut in small bars.

BUTTERSCOTCH PUDDING CAKE — Mrs. Wayne (Marion) Young

1 (3 3/4 oz.) pkg. butterscotch pudding mix
2 c. milk
2 eggs
1 pkg. yellow cake mix
Butterscotch morsels
Chopped nuts

Prepare pudding with milk as directed on the package or use instant mix. Cool. Add eggs. Stir in the cake mix and blend well. Pour into greased, floured pan, 13x9x2 inches. Sprinkle with the butterscotch morsels and nuts on top. Bake at 350° for 35 to 40 minutes until done.

Gather the crumbs of happiness, and they will make you a loaf of contentment.

ANGEL FOOD CAKE — Dessia Danning

Keep eggs in refrigerator until you are ready to use them. Use ungreased 10 inch tube pan. Heat oven at moderate heat (375° F.). Sift flour once before measuring.

1 1/4 c. sifted Swans Down cake flour
1/2 c. granulated sugar

Sift flour and sugar 4 times and then set it aside.

1 1/2 c. egg white
1/4 tsp. salt
1 1/4 tsp. cream of tartar
1 tsp. vanilla
1 1/3 c. sifted granulated sugar

Combine egg whites, salt, cream of tartar and vanilla in a large bowl. Beat until all of these are at a moist soft peak form.

Add: 1 1/3 cup of sugar in four parts. Fold in with a large spoon. Turn bowl often. Sift in flour mixture in four parts just like the sugar. After each addition, count 25 times when you are folding in. Pour batter into pan. Bake at 375° for 35 to 40 minutes. Invert pan on a cake rack or pop bottle to let it cool. Then loosen from sides and remove.

TOMATO SOUP CAKE — Martha Dalton

3 c. flour
1 T. baking powder
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
1/2 tsp. salt
3/4 c. shortening
1 1/4 c. sugar
2 eggs
1 (11 oz.) can tomato soup
3/4 c. water with 1 tsp. soda

Makes 3 (9 inch) layers. Mix and bake in 350° oven for 25 to 30 minutes.

MY FRUIT CAKE — Pauline Willms

Boil together for 5 minutes:

2 c. sugar
2 c. boiling water
2 T. butter or margarine
1 lb. raisins

When mixture is cool add:

1 tsp. soda
3 c. flour
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. cloves
1 c. nutmeats
1/3 lb. sliced fruit

Mix thoroughly and bake 1 hour at 300° to 325°.

DOWNS SMITH CHEESECAKE — Ruth Craig

Blend:
2 c. Cool Whip
1/2 c. sugar
8 oz. cream cheese

Fill graham cracker crust with above ingredients. Over the top of this, put cherry pie filling. Refrigerate 3 hours.

CHOCOLATE ZUCCHINI CAKE — Mary Crawford

Cream:
1/2 c. soft margarine
1/2 c. oil
1 3/4 c. sugar
2 eggs
1 tsp. vanilla
1/2 c. sour milk

Mix together:
2 1/2 c. flour
1/2 tsp. baking powder
1 tsp. soda
4 T. cocoa
1/2 tsp. cinnamon
1/2 tsp. cloves
2 c. ground zucchini squash

Pour in greased and floured 13x9 inch pan. Sprinkle top with chocolate bits and nuts. Bake at 325° for 45 to 50 minutes.

PEACH CUSTARD CAKE — Bonnie Witham

Put into a bowl, 1 1/2 cups flour, 1/2 teaspoon salt and 1/2 cup butter or oleo. Mix with a pastry blender or 2 knives until mixture looks like coarse meal. With the back of a spoon, press mixture firmly on bottom and half way up the sides of buttered 8 inch square pan. Drain well 1 pound 14 ounce can sliced peaches saving 1/2 cup of the juice. Arrange peaches on crust in pan. Sprinkle over peaches a mixture of 1/2 cup sugar and 1/2 teaspoon cinnamon. Bake in 375° oven for 20 minutes. Mix 1/2 cup peach syrup and 1 egg, slightly beaten, and 1 cup evaporated milk. Pour over the peaches. Bake 20 minutes more or until custard is firm except in center. Center becomes firm on standing. Serve warm or cold. Serves 9.

BANANA SPLIT CAKE — Maxine Johnson

Mix 1 1/2 packages of crushed graham crackers with 1 stick of melted butter. Cover bottom of 9x12 inch pan; then beat 2 cups powdered sugar, 2 eggs and 1 stick of oleo until fluffy. Then spread over the cracker crumbs. Drain well 1 can crushed pineapple; spread evenly over the sugar mixture. Slice 4 or 5 bananas evenly over the pineapple. Cover with 1 large container Cool Whip. Cover and place in the refrigerator for 5 or 6 hours.

PETITE CHERRY CHEESECAKE — Paula Imse

2 (8 oz.) pkg. cream cheese (softened)
3/4 c. sugar
2 eggs
1 T. lemon juice
1 tsp. vanilla
24 vanilla wafers
1 (21 oz.) can cherry pie filling

Beat cream cheese, sugar, eggs, lemon juice and vanilla until light and fluffy. Line small muffin tins with paper liners and place a vanilla wafer in bottom of each cup. Fill cups 2/3 full with cream cheese mixture. Bake in 375° oven for 15 to 20 minutes or until set. Top each with cherry pie filling and chill. Makes 2 dozen.

RASPBERRY POKE CAKE — Alice Shultz

1 (2 layer size) pkg. white cake mix
1 (3 oz.) pkg. Jello brand raspberry flavor gelatin (or any other flavor)
1 c. boiling water
1/2 c. cold water

Prepare cake mix as directed on package; baking in 13x9 inch pan that has been well greased and floured for 30 to 35 minutes at 350°. Cool in the pan 15 minutes; then poke with fork at 1/2 inch intervals. Dissolve gelatin in boiling water. Add cold water and spoon over the cake in pan. Chill 3 to 4 hours. Top with Cool Whip. Yum, yum.

We never skimp on groceries
Our family is well fed.
That's why our added poundage,
Is called the high priced spread.

SPICY PRUNE CAKE

Betty Crubaugh

Makes 1 cake.

CAKE:

1 1/4 c. boiling water
1 c. quick rolled oats (uncooked)
1 c. cut up dried prunes
1/2 c. butter or margarine
1 c. firmly packed brown sugar
1/2 c. granulated sugar
1 egg
1 1/2 c. flour
1 tsp. soda
3/4 tsp. salt
1 tsp. cinnamon
1/4 tsp. cloves

FROSTING:

2 T. butter or margarine
2 1/4 c. confectioners' sugar
3 T. milk
1 tsp. vanilla

For cake: pour boiling water over oats and prunes, stirring to combine. Cover and let stand for 20 minutes. Beat butter until creamy. Gradually add sugars; beating until fluffy. Stir in egg. Add oats and prune mixture; mixing well. Sift flour, soda, salt, spices and add to creamed mixture. Pour batter into greased and floured 9 inch pan. Bake in preheated oven (350°) for 45 to 50 minutes. Cool.

For frosting: Beat butter, salt, sugar, milk and vanilla; beating until frosting is smooth and of spreading consistency. Spread over top of cake.

APPLE CAKE

Phyllis Carr

2 eggs
1 c. oil
2 c. sugar
2 tsp. cinnamon
2 c. flour
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla
1 c. chopped nuts
4 c. thinly sliced apples

Using electric mixer, mix eggs and oil until foamy and all of the oil is mixed. Add sugar, cinnamon, flour, soda, salt and vanilla; mixing well. Add nuts and apples to the batter. Batter will be very thick. Pour into lightly greased 13x9x2 inch pan. Bake at 350° for 45 to 60 minutes. Cool.

He who laughs last probably didn't get the joke.

TEXAS OR SWEET CHOCOLATE CAKE — Edna Shank

Mix together 2 cups flour, 2 cups sugar. Bring to boil 1 stick oleo, 1/2 cup Crisco oil, 1 cup water and 4 tablespoons cocoa. Pour boiling ingredients over the flour and sugar; blend well. Stir in eggs, 1 tablespoon vanilla, 1 teaspoon cinnamon, 1 teaspoon soda and 1/2 cup buttermilk or sour milk. Pour batter in large rimmed ungreased cookie sheet. Bake at 350° until done about 20 minutes.

ICING:

Make icing while cake bakes and frost cake right from oven.

1 stick oleo
4 T. milk
4 T. cocoa

Bring to rapid boil. Remove from heat and add 1 teaspoon vanilla, 1 box powdered sugar, 1 cup chopped nuts, optional. Mix well and spread on hot cake.

UGLY DUCKLING CAKE — Eleanor Rensch

1 pkg. yellow cake mix
1 can tropical fruit cocktail (16 oz.)
1 c. coconut
1/2 c. margarine or butter
2 eggs
1/2 c. white sugar
1/2 c. brown sugar
1/2 c. canned milk
1 1/3 c. coconut

Combine mix, fruit cocktail with syrup, 1 cup coconut and eggs in bowl. Blend; then beat at medium speed 2 minutes. Pour into greased 13x9x2 inch pan. Sprinkle with 1/2 cup brown sugar and bake at 325° for 45 minutes or until cake springs back when touched.

Bring butter, sugar and milk to boil in small saucepan. Boil 2 minutes. Remove from heat and add 1 1/3 cups coconut. Spoon over hot cake in pan.

PINEAPPLE CAKE — Cindy Weigman

2 1/4 c. flour
2 c. sugar
2 tsp. baking soda

Mix together. Add by spooning:

1 (20 oz.) can crushed pineapple (juice and all)
2 eggs
1 tsp. vanilla

Continued Next Page.

PINEAPPLE CAKE (Continued).

Grease loaf cake pan. Bake at 350° for 30 minutes. Spread frosting over warm cake.

1 (3 oz.) Philadelphia cream cheese
1/2 stick oleo
1 c. powdered sugar
1 tsp. vanilla

CHEESECAKE — Mary Crawford

Mix 1 small package strawberry Jello with 1 cup hot water; cool.

Cream together well:
1 (4 oz.) pkg. cream cheese
1 c. white sugar
1 T. vanilla

Whip 1 can Pet or Milnot milk until thick. Milk should be cooled at least 24 hours. Combine all three parts together and mix well. Mix 1/4 pound graham crackers, crushed, 2 tablespoons powdered sugar. Put half on bottom of pan. Put the other mix in the middle. Then top with the crumbs. Chill.

HOT MILK CAKE — Leona Divine

Beat 2 eggs and 1 cup sugar. Heat 1/2 cup milk and 2 tablespoons oleo or butter until it starts to boil. Add to the egg mix. Then add 1 cup flour, 1 teaspoon baking powder, 1/4 teaspoon salt. Beat about 2 minutes. Bake in square pan. Can be used for shortcake; put fruit in bottom of pan. Then pour on the batter; for upside-down cake.

UPSIDE-DOWN CAKE — Alice Shultz

6 sq. Baker's chocolate
1/2 butter
1 c. brown sugar
1/2 evaporated milk

Boil slowly to melt chocolate; then add 1 package white, yellow or pudding cake mix; mixed according to directions on package. Then pour over chocolate mix; bake at 350° for 35 minutes. Cool briefly. Then flip on a plate.

PEACH KUCHEN — Phyllis Carr

1 c. sifted cake flour
1 tsp. baking powder
1/4 tsp. salt
1 stick butter or margarine
1/2 c. sugar
2 eggs

Sift dry ingredients. Cream butter and sugar together and add eggs and dry ingredients. Turn half of the batter into an 8x8x2 inch cake pan. Cover with peaches, canned, frozen or fresh. Put remaining batter over peaches. Sprinkle with topping.

TOPPING:
1/4 c. sugar
1/2 tsp. cinnamon
1/4 c. chopped walnuts or pecans

Sprinkle over cake. Bake in 350° oven for 45 to 50 minutes. Cut in squares and serve warm.

PINEAPPLE CAKE — Eleanor Rensch

2 eggs
2 c. sugar
1 tsp. vanilla
Pinch of salt
1 (20 oz.) can crushed pineapple and juice
2 tsp. baking powder
2 c. flour
1 c. nuts (chopped)

Bake at 350° for 35 to 40 minutes.

ICING:
8 oz. cream cheese
2 c. powdered sugar
1 stick margarine
1 tsp. vanilla

Ice while cake is warm.

P.S. Diced canned peaches and juice may be used in place of pineapple.

CHOCOLATE MAYONNAISE CAKE — Mary Crawford

2 c. flour
1 c. sugar
4 T. cocoa
1 tsp. baking powder
1 tsp. soda
1 c. mayonnaise
1 c. cold water
1 tsp. vanilla

Mix. Bake at 350° for 35 to 40 minutes.

ICING:

Mix 1/2 cup melted oleo, 1 cup brown sugar. Frost the cake with the icing while still warm.

WACKY CAKE — Pauline Willms, Joyce Baker

1 1/2 c. flour
1 tsp. soda
1/2 tsp. salt
3 T. cocoa
1 c. sugar

Stir the above ingredients together in pan. Poke 3 holes. In one, put 1 1/2 teaspoons vinegar, in 2 put 1 teaspoon vanilla, in 3 put 5 tablespoons melted shortening. Pour 1 cup cold water over the top. Mix with a fork. Bake at 350° for 30 minutes.

CHOCOLATE SURPRISE KRAUT CAKE — Eleanor Rensch

2/3 c. margarine
1 tsp. baking powder
1 1/2 c. sugar
1 tsp. soda
3 eggs
1/4 tsp. salt
1 tsp. vanilla
1 c. water
1/2 c. cocoa
2/3 c. rinsed, drained sauerkraut
2 1/4 c. sifted all-purpose flour

Cream margarine and sugar. Beat eggs and vanilla. Sift dry ingredients, several times and add alternately with the water to egg mixture. Stir in the kraut. Turn into 2 round 8 inch greased and floured pans. Bake 350° for 30 minutes. Fill and frost with Mocha Whipped Cream.

MOCHA WHIPPED CREAM:

Whip 1 1/2 cup heavy cream. Add 3 tablespoons sugar, 1 tablespoon instant coffee, 2 tablespoons cocoa and 1/2 teaspoon vanilla.

FRUIT COCKTAIL CAKE — Mary Crawford

1 1/2 c. flour
1 tsp. soda
1/2 tsp. salt
1 c. sugar
1 egg
1 med. can fruit cocktail
1/2 c. brown sugar
1/2 c. chopped nuts

Sift together flour, soda and salt. Add sugar, egg, fruit cocktail. Mix together and pour into greased 9x9 inch greased pan. Sprinkle with brown sugar and nuts. Bake at 350° for 40 minutes.

CHOCOLATE UPSIDE-DOWN CAKE

Betty Crubaugh

Sift together:
2 c. flour
2 tsp. cocoa
1 tsp. salt
3 tsp. baking powder
1 1/2 c. sugar

Add:
1 c. milk
4 T. melted shortening
2 tsp. vanilla

Mix and pour into oblong pan. Then mix 1 cup brown sugar, 1 cup white sugar and 5 tablespoons cocoa. Sprinkle over the top of batter and pour 2 cups of cold water over all. Bake at 350° for 45 minutes. When this is done, there will be pudding on the bottom and cake on the top.

HOT FUDGE CAKE

Eleanor Rensch

1 c. flour
2 tsp. baking powder
1/4 tsp. salt
3/4 c. sugar
1/2 c. milk

Stir this together. Add 1 square melted chocolate, 2 tablespoons butter and 1 teaspoon vanilla. Mix well and pour into 13x9x2 inch pan.

Combine:
1/2 c. sugar
1/2 c. brown sugar
3 T. cocoa

Spread over batter. Pour over all 1 3/4 cups water. Bake at 350° for 45 minutes. The pudding will be on the bottom and the cake on top.

SWEDISH PAN CAKE

Mary Crawford

2 c. flour
2 c. sugar
2 tsp. soda
1/2 c. pecans
1 tsp. vanilla
1 (20 oz.) can pineapple (crushed but not drained)

Grease 9x13 inch cake pan. Bake 45 minutes at 350°.

ICING:
1 lb. box powdered sugar
1 stick oleo
8 oz. cream cheese
1 c. chopped pecans

BLUEBERRY BUCKLE — Bonnie Witham

3/4 c. sugar
1/4 c. shortening
2 eggs
1/2 c. milk
1 1/2 c. all-purpose flour
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. ground nutmeg
1/4 tsp. ground cloves
1 (15 oz.) can blueberries (drained)
1/2 c. sugar
1/3 c. flour
1/2 tsp. ground cinnamon
1/4 c. soft butter or margarine

Mix sugar, shortening, eggs and milk until well blended. Stir in flour, baking powder, salt, nutmeg and cloves. Fold in the blueberries. Spread batter into greased 9 inch pan. Combine remaining ingredients and mix until crumbly; sprinkle crumbs over the batter. Bake in 375° oven for 45 minutes or until top springs back when lightly touched. Serve warm. Makes 1 (9 inch) cake.

SURE-SATIONAL CHEESECAKE — (Vi)

1 c. graham cracker crumbs
3 T. sugar
3 T. margarine

Combine and press in pan; bake 10 minutes at 325°. Increase the oven to 450°.

1 c. sugar
3 pkg. cream cheese
3 T. flour
3 T. lemon juice
1/2 tsp. vanilla
4 eggs

Combine and beat until smooth. Add the 4 eggs, one at a time. Pour into the baked crust and bake at 450°. Then reduce the temperature to 250° and bake 30 minutes longer. Loosen the cake from rim of the pan and let cool. If you have a spring-form pan you can remove the outer rim and pour on cherry pie filling to which I add 1/4 teaspoon almond extract and 1/2 teaspoon red food coloring.

PINEAPPLE UPSIDE-DOWN CAKE — Betty Crubaugh

9 oz. can crushed pineapple
1/4 c. soft butter
1/2 c. brown sugar (packed)
2 c. flour
1 c. sugar
3 tsp. baking powder
1 tsp. salt
1/3 c. soft shortening
1 egg
1 c. milk
1 tsp. vanilla

Continued Next Page.

PINEAPPLE UPSIDE-DOWN CAKE (Continued).

Heat oven to 350°. Grease a square pan, 9 x 9 x 1 3/4 inch or 10 inch skillet. Mix undrained pineapple, butter, brown sugar and spread in bottom of pan. Sift flour, sugar, baking powder and salt into bowl. Add shortening, egg, milk and vanilla. Beat 2 minutes on medium speed of mixer. Scrape sides and bottom of pan. Pour batter over fruit in pan. Bake 45 to 50 minutes. Turn cake upside-down immediately on plate to prevent sticking. Leave pan over cake for 1 minute. Top with whipped cream.

HEATH BRUNCH COFFEE CAKE — Eleanor Rensch

1/4 lb. margarine
2 c. flour
1 c. brown sugar
1/2 c. white sugar
1 c. buttermilk
1 tsp. soda
1 egg
1 tsp. vanilla

TOPPING:
6 Heath bars (mashed)
1/4 c. nuts

Blend flour, margarine and sugars. Take out 1/2 cup mixture and save until later. To the remaining mixture, add buttermilk, soda, egg and vanilla. Blend. Pour into 10x14x2 inch pan. Crush Heath bars with nuts and add to 1/2 cup reserved mixture. Sprinkle over top of batter and bake at 350° for 30 minutes.

PIES

EASY PIE CRUST — Alice Shultz

6 c. flour
2 c. lard
1 tsp. salt

Combine in a cup 1 egg, 1 tablespoon vinegar and add water to fill cup. Beat a little to mix and add to flour mixture. Will make 2 double crusted pies or four shells.

PIE CRUST — Pauline Willms

3 c. flour
1 tsp. salt
1 c. lard
1/3 c. water

Mix flour, salt and lard together until it is mixed well. Add water. Makes 3 crusts.

MRS. GRABILLS NEVER FAIL PIE CRUST — Shirley Wooster

1 c. lard
1/2 c. boiling water

Put the lard in the boiling water and stir until melted. Cool until creamy, then mix in 1 teaspoon salt and 3 cups flour. Roll out and bake.

RASPBERRY PIE — Norma Woodman

1 1/2 c. water
2 1/2 T. cornstarch
1/2 c. sugar

Mix the sugar and cornstarch. Add it to the water and boil to thicken. Add 1 package raspberry flavored Jello. Cool some. Then add 1 to 1 1/2 quarts of raspberries. Pour into prebaked crusts. Refrigerate until set. Top with Cool Whip. More sugar can be added to the berry mixture if desired.

MOCK PECAN PIE — Blanche De Lancey

1/4 c. butter or margarine
1/2 c. sugar
1 c. dark corn syrup
1/4 tsp. salt
3 eggs (beaten well)
1/2 c. coconut
1/2 c. quick oatmeal

Cream butter to soften. Add sugar gradually and cream. Add syrup and salt. Beat well. Add one egg at a time; beating thoroughly after each addition. Stir in coconut and oatmeal. Pour in unbaked pie shell. Bake at 350° until knife inserted comes out clean.

YOGURT PIE — Edythe Gillen

2 graham cracker crusts
2 cartons any kind of yogurt
2 big cartons Cool Whip

Mix yogurt and Cool Whip together. Put in crusts and top with your choice of pie filling on top. Let set and serve.

APPLE CREAM PIE — Darlene Gillespie

1 c. granulated sugar
2 1/2 T. flour
1 c. milk
Cinnamon or nutmeg (about 1/8 tsp.)
Apples (sliced thin, 2 medium)

Put the apples in bottom of an unbaked pie shell. Mix and put together the other ingredients and pour over the apples. Bake at 350° until apples are done.

PUMPKIN PIE — Pauline Cleveland

1 1/2 c. canned pumpkin
3/4 c. sugar
1/2 tsp. salt
2 tsp. pumpkin pie spice
3 eggs (slightly beaten)
1 1/4 c. milk
1 (6 oz.) can evaporated milk

Thoroughly combine the pumpkin, sugar, salt and spices. Blend in eggs, milk and evaporated milk. Pour into unbaked pastry shell. Have edges crimped high--filling is generous. Bake in hot oven, 400°, for 50 minutes or until knife inserted halfway between center and outside comes out clean. Cool.

PECAN CREAM PIE — Jo Knepley

Mix:
1 c. sugar
3 T. flour
1 1/4 c. Pet milk
2 beaten egg yolks

Mix sugar and flour together. Then add milk with egg yolks. Cook above ingredients together until it thickens. Keep stirring and add:

1/2 c. crushed pecans
1 tsp. vanilla
Dash of salt
1/4 c. melted butter or margarine

Pour into cooled baked pie shell. Cover with meringue, whipped cream or whipped topping. Good, too.

GRANDMA GOULD RHUBARB PIE — Lulu Gould

3 c. rhubarb
1 1/2 c. sugar
3 T. flour
1/8 tsp. salt
1 tsp. lemon juice
2 egg yolks (beaten)

Mix together and pour in an unbaked pie shell. Bake in hot oven, 400°, for 15 minutes. Reduce heat to 300° for about 20 minutes. Then beat egg whites and add 4 tablespoons powdered sugar, and a dash of salt. Spread on pie and bake approximately 10 minutes. Very good.

DREAM WHIP PIE — Mary Crawford

Whip 1 (8 ounce) package cream cheese with 2 cups powdered sugar. Whip 2 envelopes Dream Whip according to directions on the box. Mix together and pour into 2 baked pie shells or graham crust. Top with pie filling any flavor. One can is enough for 2 pies. Chill.

OATMEAL PIE, MOCK PECAN — Margie Sowle

3/4 c. sugar
1 stick butter or oleo
3/4 c. dark Karo syrup
2 eggs
1 c. coconut
3/4 c. oatmeal

Cream together sugar and butter. Add Karo syrup; beat in eggs one at a time. Beat well and add coconut and oatmeal. Mix well. Put in an unbaked pie shell. Bake for 45 minutes at 350°.

STRAWBERRY PIE — Shirley Wooster

1 c. sugar
1 c. water
3 tsp. cornstarch (rounded)

Cook until it boils and is clear, then add 1 small package Jello; put this over fresh strawberry pie.

VERY POSSIBLE "IMPOSSIBLE" PIE — Jo Knepley

4 eggs
3/4 c. sugar
1 tsp. vanilla
1 stick soft margarine
2 c. milk
1/2 c. Biscuit mix
1 c. coconut

Put all ingredients into blender container and blend 3 minutes. Pour into 10 inch ungreased pie plate and bake in 400° oven for 30 to 35 minutes.

GRANDMA'S CREAM PIE — Eleanor Rensch

1 c. sugar
3 T. flour
Dash of salt

Mix well. Then add 3/4 cup milk. Stir; then add 3/4 cup cream, whipping. Pour into unbaked crust. Dot with small pieces of butter and dust with nutmeg over the top. Bake 350° about 1 hour.

CHERRY PIE — Eleanor Rensch

2 1/2 c. canned cherries (drained)
1 c. sugar
2 1/2 T. fine Tapioca
1/2 tsp. cornstarch
1/3 c. cherry juice or water
1/2 tsp. butter
Dash of cinnamon
Pinch of salt

Use 1 1/2 cup sugar for fresh cherries. I use water in place of the juice for fresh, also use 3 tablespoons of Tapioca. Bake 375° for 1 hour.

POORMAN'S PIE — Blanche Lippert

1 baked pie crust
1/2 c. brown sugar
2 c. water
1 T. cornstarch
Sprinkle of cinnamon

Boil everything except the crust, when thick pour into crust.

FRESH PEACH PIE — Thelma Owens

6 c. fresh peaches
1 c. sugar
3 T. cornstarch
2 T. lemon juice
1/2 c. orange juice

Mash 1 cup of peaches. Blend with sugar and cornstarch. Stir in the lemon and orange juice. Cook for about 8 minutes. Pour half in a baked pie shell; then pour in the remaining fresh fruit, then the rest of the glaze over the top. Refrigerate for at least 3 hours.

SWEDISH PIE (no crust) — Eleanor Rensch

Sift:
1/2 c. brown sugar
Pinch of salt
1 tsp. baking powder
1/4 c. flour

Add:
1 beaten egg
1 tsp. vanilla
1 heaping c. chopped apples
1/2 c. chopped nuts or dates or both

Bake about 40 minutes at 350°. Top with whipped cream. I usually triple the recipe and bake in large loaf pan.

STRAWBERRY PIE — Eleanor Rensch

3/4 c. sugar
2 T. white Karo syrup
2 T. cornstarch (heaping)
1 c. water
Pinch of salt

Boil the above ingredients slowly until clear. Set off the stove and add 2 tablespoons strawberry Jello. Add a few drops of red food coloring. Add 1 quart stemmed washed drained berries. Let stand until it starts to harden. Pour into baked pie shell. Top with whipped cream.

PUMPKIN PIE — Eleanor Rensch

2 c. pumpkin
1 c. sugar
1 beaten egg
1 c. undiluted evaporated milk
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. nutmeg

Mix and bake 425° for 15 minutes. Reduce heat to 350° and bake for 35 minutes.

MOCK PECAN PIE — Eleanor Rensch

2 eggs (beaten)
1/2 c. coconut
3/4 c. sugar
1/4 c. melted butter
1/2 c. rolled oats
1 tsp. vanilla
3/4 c. dark Karo syrup
1/4 tsp. salt

Mix all the ingredients and pour into unbaked pie shell. Bake 350° for 45 minutes. You may sprinkle some nutmeats on top.

CHOCOLATE PIE — Eleanor Rensch

1/2 c. cocoa (scant)
3 T. butter
1 1/4 c. sugar
1 1/2 tsp. vanilla
1/3 c. cornstarch
1/4 tsp. salt
3 c. milk

Combine cocoa, sugar, salt and cornstarch. Add milk gradually. Cook over water in double boiler until it thickens. Pour into a baked pie crust. After it is cold, top with whipped topping.

CALICO SNOW PIE — Eleanor Rensch

Beat 1 cup whipping cream until thick. Fold in 1 cup marshmallow creme and 1 teaspoon vanilla. Add 1/2 cup coconut. Fold gently. Shave 1 square semi-sweet chocolate. Sprinkle 1/2 of this and 1/4 cup coconut over baked pie shell. Spoon creamed mixture onto this. Top with 1/4 cup coconut and remaining chocolate. Chill at least 2 hours before serving.

Why is a cook book exciting? Becuase it has many stirring events.

FROSTINGS

BUTTER CREAM FROSTING

Patti Shank

1/2 c. solid shortening
1 tsp. vanilla
2 T. milk
1/2 c. butter or margarine
4 c. confectioners' sugar

Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all the sugar is mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. Keep icing covered with a damp cloth until ready to use. Refrigerate when not in use.

CREAM CHEESE FROSTING

Phyllis Carr

6 to 8 oz. cream cheese
1 tsp. vanilla
3 c. powdered sugar

Have cream cheese at room temperature. Mix frosting ingredients well and spread on cooled cake.

PENUCHE FROSTING

Blanche De Lancey

Melt 1/2 cup butter and 1 cup brown sugar. Bring to a boil; cook and stir 1 minute until thick; cool. Put 1/4 cup of hot milk and beat smooth. Add 3 1/4 cups of powdered sugar, so it will spread.

MY GRANDMOTHER'S CHOCOLATE PIE

Hettie Ballard

1 c. sugar
1/4 c. flour
2 eggs
1 tsp. vanilla
1/4 c. cocoa
1 1/2 c. milk
2 T. butter
Pinch of salt

Mix the sugar and cocoa; add flour and mix well. Add beaten eggs and milk. Stir while cooking until the mixture thickens; add vanilla, butter and beat with electric mixer until smooth. Cool and pour into baked pie shell. Serve with whipped cream.

PECAN PIE — Hettie Ballard

1/2 recipe pastry
2 eggs (slightly beaten)
1 c. white corn syrup
Pinch salt
1 tsp. vanilla
2/3 c. sugar
2 T. melted butter
1 c. pecans

Mix ingredients together, adding pecans last. Pour into unbaked pie shell. Bake at 400° for 15 minutes. Reduce the heat to 350° and bake 30 to 35 minutes longer.

VERY EASY CHOCOLATE CAKE — Linda Lanning

2 c. sifted flour
1 3/4 c. sugar
3/4 c. cocoa
1 1/2 tsp. baking soda
1/2 tsp. baking powder
1 tsp. salt
3/4 c. shortening or margarine
3/4 c. milk
1 tsp. vanilla
1/2 c. milk
3 eggs

1. Grease and line with waxed paper 2 (9 inch) cake pans.
2. Sift together the dry ingredients in a large bowl.
3. Add shortening, 3/4 cup milk and the vanilla.
4. Beat at medium speed with the mixer for 2 1/2 minutes.
5. Add eggs, 1/2 cup milk and beat for 2 1/2 minutes longer.
6. Divide batter evenly in the cake pans, and bake for 35 minutes at 350°.

FROSTING:

1 1/4 c. white corn syrup
2 egg whites
Pinch of salt
1 tsp. vanilla

1. Heat syrup in saucepan until it boils.
2. At highest speed on mixer, beat egg whites until soft peaks form when you raise the beaters.
3. Add the salt.
4. While beating, slowly pour in the syrup. Frosting will become fluffy.
5. With a large spoon, carefully fold in the vanilla.

No matter how long you nurse a grudge, it won't get better.

HOLIDAY SURPRISE BUNDLES — Betty Crubaugh

Cake oven to 350°. Grease and flour or paper line 18 muffin pans.

1 1/2 c. all-purpose flour
2/3 c. sugar
1 tsp. baking powder
1/2 tsp. soda
1/4 tsp. salt
1 c. dairy sour cream
1/3 c. butter or margarine (softened)
2 eggs
Flavoring refer to bundle variations

Lightly spoon flour into measuring cup level off. In mixing bowl combine all ingredients. Blend at low speed until moistened; beat 1 minute at medium speed. Spread 1 rounded tablespoon batter into prepared pans. Place 1 of the fillings in the center of each top with additional 1/2 tablespoon batter. Bake 25 to 30 minutes. Immediately remove from pans. Cool. Prepare icing; spoon over bundles. Store tightly covered.

BUNDLE CAKE VARIATIONS:

Plain: 1 teaspoon almond extract and 1/2 teaspoon vanilla.

Spicy: 1 teaspoon cinnamon and 1/4 teaspoon nutmeg

Lemon-orange: 2 teaspoons lemon or orange peel and 2 teaspoons lemon or orange juice

Nutty rum: 1 teaspoon ground nutmeg and 2 teaspoons rum extract.

FILLINGS:

Simple:

1 maraschino cherry (drained)
1 almond, pecan half or walnut half
1 chocolate star or chocolate candy kiss
2 pure chocolate mints
1 pitted date
1 tsp. mincemeat

Fancy:

Cream cheese filling base or variation
1/3 c. sugar
8 oz. pkg. cream cheese
1 egg yolk

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HOLIDAY SURPRISE BUNDLES (Continued).

In small bowl combine all the ingredients. Stir in additional ingredients for flavor variations. Tint with food coloring if desired; use 1 teaspoon of filling per bundle.

FLAVOR VARIATIONS:

Cherry almond: 1/4 cup drained maraschino cherry and 1/4 cup almonds, chopped.

Orange or lemon: 2 teaspoons grated orange or lemon peel.

Brickle nut: 1/4 cup crushed toffee, and 1/4 cup chopped nuts.

Coconut: 1/4 cup coconut and 1/4 cup nuts, chopped.

ICING:

2 c. powdered sugar
2 T. oleo
3 to 4 T. milk
1 tsp. vanilla
2 1/2 T. cream cheese can be substituted for oleo

In bowl blend all ingredients until smooth. Spread over the cooled bundles. Decorate as desired.

UNBAKED FRUIT CAKE — Joyce Baker

Roll into fine crumbs, 1 pound package of graham crackers. Place in large bowl, add 1 (15 ounce) package of seedless raisins, 1 cup chopped pecans, drain and slice 1 (8 ounce) jar maraschino cherries; add to raisin mixture. Place in saucepan 1 (14 1/2 ounce) can evaporated milk, 1 (1 pound) package marshmallows. Place over low heat, stirring occasionally, until the marshmallows are dissolved. Add to raisin mixture. Mix thoroughly. Line bottom of 9 inch tube pan with waxed paper. Turn mixture into pan. Press firmly. Cover tightly. Chill thoroughly.

POOR MAN'S PECAN PIE — Joyce Baker

1 c. dark corn syrup
1 c. sugar
1 c. quick cooking oats
1/2 c. margarine (melted)
2 eggs (beaten)
Unbaked pie shell

Mix all ingredients. Pour into shell and bake in 350° oven for 50 minutes. Cool before cutting.

FLUFFY WHITE FROSTING — Joyce Baker

Mix in pan:
1 c. sugar
1/3 c. water
1/3 tsp. cream of tartar

Cook until it spins a thread 8 inches long. While the syrup is cooking, beat 2 egg whites, 1/3 cup until stiff. Pour syrup over egg whites while beating. Add 1 1/2 teaspoon vanilla.

CHEESECAKE — Joyce Baker

1 box Jello
1 (4 oz.) cream cheese
1 sm. fruit cocktail
1/2 pkg. marshmallows
1/2 pt. Lucky Whip

Put the Jello in large bowl with cream cheese. Pour juice off the fruit cocktail and add enough water to make 2 cups. Bring to boil and pour on the Jello and cream cheese. Let set in refrigerator until it looks like jelly, then add Lucky Whip and marshmallows.

PINEAPPLE CHOCOLATE FLECK CAKE — Joyce Baker

1 can (20 oz.) crushed pineapple
2 c. sifted flour
1 c. sugar
1 1/2 tsp. baking soda
1/2 tsp. salt
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1 (4 oz.) pkg. sweet chocolate
1 c. chopped pecans
1/2 c. chopped raisins
2 eggs (slightly beaten)
1/3 c. butter (melted)

Drain pineapple, saving 3/4 cup of the syrup. Combine flour, sugar, baking soda, salt, nutmeg, cinnamon in bowl. Stir in the chocolate, nuts and raisins; then add slightly beaten eggs and drained pineapple, syrup, and melted butter. Mix just to moisten the flour. Pour into 9 inch tube pan which has been greased and then lined on the bottom with wax paper. Bake 350° for 1 hour. Store overnight wrapped in waxed paper.

RASPBERRY SWIRL — Betty Crubaugh

2 c. Bisquick
3 T. granulated sugar
1/4 c. firm butter or oleo
1 c. powdered sugar
2 pkg. (8 oz.) each cream cheese (softened)
1 c. chilled whipping cream
1 (10 oz.) pkg. frozen raspberry (partially thawed)

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RASPBERRY SWIRL (Continued).

Heat oven to 375°. Mix baking mix, granulated sugar and margarine until crumbly. Press in ungreased 13x9x2 inch pan. Bake until light brown 10 to 12 minutes. Cool completely. Beat powdered sugar and cream cheese until smooth. Beat whipping cream until stiff, in chilled bowl. Fold whipped cream into cream cheese mix. Crush raspberries to a pulp using the blender or mixer. Swirl half of raspberries through the cream cheese mix. Spread over the baked layer. Gently spread the remaining raspberries over the top. Cover and freeze until firm. Let stand at room temperature 15 minutes, before cutting. 12 servings.

FLUFFY COCONUT FROSTING — Joyce Baker

Combine 3/4 cup sugar, 1/4 cup light corn syrup, 2 egg whites, beaten, 2 tablespoons water, 1/4 teaspoon salt and 1/4 teaspoon cream of tartar in top of double boiler. Cook over boiling water, beating constantly until the mixture stands in peaks. Remove from heat. Add 1 teaspoon vanilla, beat until of spreading consistency. Sprinkle coconut on frosted cake.

QUICK APPLESAUCE FRUIT CAKE — Joyce Baker

Sift together:
2 c. flour
1 1/2 tsp. baking powder
1/2 tsp. cloves
1/2 tsp. cinnamon

Combine:
1 c. chopped walnuts
1 c. raisins
1 lb. fruit cocktail

Beat until light:
1 c. shortening
1 c. sugar
2 eggs

Beat well after each addition. Add 1 1/2 cups applesauce. Blend well, gradually add sifted dry ingredients; mix well and stir in the cocktail. Put in greased pan. Bake 325° for 1 hour.

RHUBARB CUSTARD PIE — Sue Johns

1 1/2 c. sugar
1/4 c. flour
1/4 tsp. nutmeg
Dash salt
3 eggs
4 c. rhubarb
Pastry for 2 crust pie

Mix the sugar, flour, nutmeg and salt. Add to 3 beaten eggs; beat smooth. Stir in 4 cups 1 inch sliced rhubarb. Line 9 inch pie pan with pastry. Fill with rhubarb mixture. Dot with 2 tablespoons butter; put on the top; seal and bake at 350° for 50 minutes or until golden brown.

COFFEE CAKE — Emma Willms

2 T. shortening
1/2 c. sugar
1 egg
3/4 c. flour
2 tsp. baking powder
1/4 c. milk
1/2 tsp. vanilla

Cream shortening and sugar. Add beaten egg yolk. Sift dry ingredients. Add alternately with the milk. Fold in stiffly beaten egg whites, then add vanilla. Spread half the batter in deep greased pan.

FILLING:
1/2 c. brown sugar
2 tsp. cinnamon
1 c. chopped nuts
2 T. flour
2 T. melted shortening

Mix all thoroughly. Spread half of the batter in pan. Add rest of the batter. Spread rest of the filling over the top. Bake 350° to 375° for 45 to 60 minutes.

PINEAPPLE UPSIDE-DOWN CAKE — Sue Johns

1 (8 1/2 oz.) can sliced pineapple
3 T. butter
1/2 c. brown sugar
4 maraschino cherries (halved)
1/3 c. shortening
1/2 c. granulated sugar
1 egg
1 tsp. vanilla
1 c. flour
1 1/4 tsp. baking powder
1/4 tsp. salt

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PINEAPPLE UPSIDE-DOWN CAKE (Continued).

Drain the pineapple, reserving the syrup. Melt the butter in 8x8x2 inch pan. Add brown sugar and 1 tablespoon pineapple syrup. Add water to remaining syrup to make 1/2 cup. Arrange the pineapple in bottom of pan. Place cherry half in center of each slice. Cream together shortening and sugar until light. Add egg and vanilla; beat until light. Sift dry ingredients. Add alternately with the 1/2 cup syrup, beating after each addition. Spread over the pineapple. Bake at 350° for 45 to 50 minutes. Serve warm with whipped topping.

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ADDITIONAL RECIPES

CANNING - FREEZING

JAMS - JELLIES - PICKLES

CANNING - FREEZING
JAMS - JELLIES - PICKLES

RHUBARB JAM

Pauline Willms

5 c. rhubarb (cut in 1/4 inch pieces)
1/2 c. water

Cook until done. Add 5 cups sugar and cook about 5 minutes. Take off stove and add 1 pound orange slices. Cut up 1 cup nutmeats. Orange slices and nutmeats should be cut up in quite fine pieces. Put in jars and seal.

PUMPKIN BUTTER

Betty Crubaugh

1 pumpkin (8 or 9 pounds)
1/2 c. water
2 tsp. salt
3 c. sugar
2 tsp. ground cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves

Cut top from pumpkin. Scoop out seeds. Replace top. Place pumpkin on a baking sheet with sides, to prevent spillage. Bake in 325° oven until tender, about 3 hours. Leave pumpkin in pan; cut in half to cool. When pumpkin is cool, scoop out pulp, puree' in blender.

In 4 to 6 quart Dutch oven, combine pumpkin, water and salt. Cook until mixture is reduced to 6 cups, 40 to 60 minutes. Stir often.

Stir in sugar and spices. Bring to full rolling boil. Reduce heat. Simmer uncovered until thick, 15 to 20 minutes. Consistency should be like apple butter. Remove from heat. Pour into hot jars, leaving 1/2 inch head space. Process in boiling water for 10 minutes. Makes 6 1/2 pints.

ORANGE ZUCCHINI MARMALADE

Betty Crubaugh

5 c. sugar
5 c. zucchini
2 oranges plus peel of 1 orange
3 T. lemon juice
1 sm. can orange juice
1 (6 oz.) pkg. orange Jello

Put sugar, zucchini, which has been peeled, shredded and packed firm into a cup; then put all this in a big kettle: oranges, which have been ground, lemon juice and frozen orange juice. Boil gently for 10 minutes. Remove from heat and add Jello. Stir until dissolved; let cool. Pour into containers and freeze.

BANANA BUTTER — Betty Crubaugh

3 c. prepared fruit (about 10 bananas)
2 T. lemon juice (1 lemon)
1/3 c. finely chopped maraschino cherries
6 1/2 c. sugar
1 bottle pectin

First prepare the fruit. Mash thoroughly 10 ripe bananas. Measure 3 cups in large pan. Squeeze the juice from 1 medium lemon. Measure 2 tablespoons in the pan. Add maraschino cherries, if desired.

Then make the butter. Add sugar to fruit and mix well. Place over high heat. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat. At once stir in fruit pectin. Ladle into glasses. Cover at once with hot paraffin. Makes 7 cups. Good with peanut butter, for sandwiches. Delicious.

PINK AND PRETTY RHUBARB JAM — Betty Crubaugh

1 1/2 lb. thinly sliced rhubarb
1/2 c. water
1/2 c. (1 med.) crushed banana
5 1/2 c. sugar
1/2 bottle fruit pectin

Combine rhubarb and water. Cover and boil 1 minute or until rhubarb is tender. Measure 2 1/2 cups. Combine rhubarb and crushed banana (total of 3 cups fruit) in large saucepan. Add sugar. Mix well. Bring to a full rolling boil over high heat. Boil hard 1 minute, stirring constantly. Remove from heat. Stir in pectin. Skim off foam. Ladle into jars. Seal.

SPAGHETTI SAUCE — Carol Bickle

Makes 14 quarts. Use total of 16 quarts tomatoes or 1/2 bushel.

6 onions
6 green peppers
3 heads garlic
1 c. salad oil
1/2 c. salt
1/8 c. pepper
6 cans tomato paste
2 tsp. oregano

Blend tomatoes, onions, and peppers in the blender. Then add the rest of the ingredients. Cook 4 to 6 hours. Pour into jars and cold pack for 10 minutes.

CANNED TOMATO SOUP — Eleanor Rensch

1 peck tomatoes
3 bunches celery
3 onions (large)
1/4 tsp. salt
2 red sweet peppers or use green ones

Cook until tender in pan; beat together 1/4 pound butter, 1 cup brown sugar, 1 cup flour. Add to tomatoes; boil and can. Add equal amounts of milk when ready to serve.

QUICK GRAPE JUICE — Betty Crubaugh

Wash 1 cup Concord grapes; put in quart jars. Add 1/2 cup sugar. Fill to within 1/2 inch of top of jar with boiling water. Put on screw band. Process 10 minutes in boiling water bath.

COLD CHOWDER — Pauline Willms

1 gal. chopped cabbage
1 doz. lg. red mangoes
1 doz. lg. green mangoes
3 c. vinegar
3 c. sugar
1 tsp. mustard seed
1 tsp. celery seed
1/2 onion (chopped up)
1 tsp. salt

Mix up all the above ingredients thoroughly and can cold. Heat lid before putting it on the can.

ZUCCHINI AND TOMATO SAUCE — Betty Shank

1 doz. tomatoes
1 cuoed zucchini
3 big sliced onions
3 med. peppers (cubed)
6 stalks celery (sliced)

Add 2 quarts water and bring to boil; add 4 to 6 teaspoons salt to taste. Add 3 cups rice and cook altogether about 10 minutes; process in pints 5 pounds, 10 minutes or hot water bath 20 minutes. Makes a good casserole.

COLD TOMATO RELISH — Edna Shank

One package firm ripe tomatoes. Peel and take out seeds and drain. Chop 3 green or red peppers, 2 cups celery (or more) 5 onions (medium). Also chop tomatoes. Add 5 cups vinegar, 2 cups brown sugar, 2 cups white sugar, 2/3 cups salt and 2 ounces mustard seeds. Mix all together. Let stand 2 hours and can cold.

SAUERKRAUT BY THE QUART — Alice Shultz

2 tsp. salt
1 tsp. vinegar
Boiling water

Cut cabbage and pack in clean quart jars; add the above mix and seal. Good in 6 to 8 weeks.

CANNED STUFFED PEPPERS — Pauline Willms

6 sm. green peppers
6 sm. red peppers
1 med. head of cabbage
1 1/4 c. water
3/4 c. vinegar
1/2 c. sugar
1 T. salt

Remove stems and cut off the tops of the peppers. Take out the seeds. Shred cabbage fine. Stuff the peppers with cabbage. Put the tops back on. Combine water, vinegar, sugar and salt. Bring to a boil. Add the stuffed peppers and simmer 5 minutes. Place hot peppers in jars and put hot vinegar mixture over them. Seal immediately.

RED BEET PICKLES — Opal Guingrich

Will keep without sealing in stone jar.

Beets
1 gal. pure cider vinegar
3 lb. sugar
1 c. horseradish (fresh)
1 T. mustard seed
Salt to taste

Cut horseradish in thin slices or small chunks like a bean. Boil beets until tender. Slip skins off and slice. Mix horseradish through the beets. Boil together vinegar, sugar, salt and mustard seed. Let stand until it is cold; then pour over the beets and horseradish in stone jar. Tie cover over jar in the fall and they will last until spring, if we don't use them. They are a deep rich red and are excellent. This makes 3 to 4 gallons.

ZUCCHINI RELISH — Doris Altman

5 c. ground zucchini seed but do not peel
3 c. celery (medium stalk)
3 c. onion
2/3 c. mango (green and red)
1/4 c. salt
6 c. water

Let stand overnight then squeeze out excess water.

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ZUCCHINI RELISH (Continued).

Heat together:

3 c. white vinegar
6 c. sugar
2 T. celery seed
1 tsp. turmeric

Bring to boil; add ground vegetables. Simmer 10 minutes. Can in anything that seals. Yields 7 pints.

ZUCCHINI SQUASH RELISH — Martha Dalton

10 c. finely chopped zucchini
4 c. chopped onions
5 T. salt
2 1/4 c. vinegar
2 green and 2 red peppers
4 c. sugar
1 T. each of: nutmeg, dry mustard, turmeric, celery seed, black pepper

Mix first 3 ingredients together. Let stand overnight. Drain and rinse 2 times. Add all other ingredients and boil 30 minutes. Seal in hot jars.

CANDIED CARROT RELISH — Betty Crubaugh

6 med. carrots (shredded, 4 cups)
3 c. zucchini squash (peeled)
1/2 c. finely chopped onion (shredded)
1/3 c. chopped sweet pepper (red or green)
2 T. pickling salt
1 1/2 c. sugar
1 1/2 c. vinegar
3/4 tsp. mustard seed
1/2 tsp. celery seed

In large bowl, combine carrot, zucchini, onion and pepper. Sprinkle with salt. Toss lightly to mix. Let stand 3 hours; drain. In large pan, combine sugar, vinegar, celery and mustard seeds. Bring to boil. Stir in vegetables and boil gently, uncovered, 15 to 20 minutes. Ladle into hot, clean jars. Adjust lids according to package directions. Process in boiling water bath for 15 minutes. Makes 4 1/2 pints.

PICKLE RELISH — Martha Dalton

5 c. cucumbers
3 c. onion
3 c. celery
3/4 c. salt
1 1/2 qt. water
1 qt. vinegar
3 c. sugar
2 tsp. mustard seed
2 T. celery seed

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PICKLE RELISH (Continued).

Combine vegetables. Add salt and water and let stand overnight. Drain. Heat vinegar, sugar, mustard and celery seed to boiling. Add vegetables and bring to a boil. Cook slowly 10 minutes. Seal in jars.

CURRY PICKLES — Pauline Willms

Select 50 medium sized pickles. Wash, but do not peel. Cut in slices. Using 7 tablespoons of salt; soak for 5 hours in enough water to completely cover the pickles.

Boil:
1 qt. water
1 qt. vinegar
4 c. sugar
1/2 c. mustard seed
1 tsp. curry powder

Add pickles and bring to a boil again. Seal in hot jars. Makes 7 or 8 quarts.

SWEET CHUNK PICKLES (18 days) — Betty Shank

Soak in brine for 7 days, 1 cup salt, to each gallon pickles. Then for 3 mornings boil the mix and pour over the pickles again. 4th morning cut the pickles in chunks and let stand 24 hours in alum water. One tablespoon alum to each gallon of water and put on the pickles. 5th morning, heat to boiling 5 cups sugar and enough vinegar to cover each gallon of pickles. 6th day drain and heat the vinegar and add cinnamon bark and cloves; pour over the pickles again. 7th day, drain and boil and put on pickles. 8th and 9th do the same as 7th. 10th can be left in the crock or canned this morning.

KOSHER DILL — Mary Vanderbeek

Pickles

Wash and pack in jars. In each jar put 1 clove garlic, a pinch of whole mixed spices, small piece of hot pepper and sprig of dill; two tablespoons salt to each quart. Pour boiling water over them and seal.

LIME PICKLES — Hazel Miller

1 1/2 gal. sliced cucumbers (1/4 inch thick) — 2 c. lime to gallon cold water

Soak for 24 hours. Drain and wash 3 or 4 times; then soak in cold water for 3 hours.

Mix:

2 qt. vinegar
8 c. granulated sugar
1 tsp. celery seed
2 T. salt
1 tsp. cloves
1 tsp. mixed spices

Pour over the pickles; let set overnight. Simmer all together for 30 minutes or until clear. Add a few drops green color if wanted while heating. Makes 8 pints.

SWEET PICKLE STICKS — Betty Crubaugh

Use fresh firm medium cucumbers. Wash and cut into sticks. Pour boiling water over them and let stand 4 or 5 hours. Then drain and pack solidly into clean jars. Make a solution of:

3 3/4 c. vinegar
3 c. sugar
3 T. salt
4 1/2 tsp. celery seed
4 1/2 tsp. turmeric
3/4 tsp. mustard seed

Boil this solution for 5 minutes. Pour boiling hot over cucumbers in jars. Put on caps, screw firmly tight. Process in boiling water bath for 5 minutes. Makes 6 pint jars.

DILL PICKLES — Edna Shank

4 qt. water
1 qt. vinegar (bring to boiling)
1 c. salt

Put pickles in jars; add 1 teaspoon salt, 1 teaspoon sugar, 1 head dill, 1/4 teaspoon alum, 2 cloves garlic or 1/4 of mint of garlic or cloves. Pour brine over pickles and water bath boiling 5 minutes. Seal and let stand 4 to 6 weeks.

Hint : Cut off knee length hose and round and sew the toes. They will not show under slacks and neither will they cut off circulation.

CHUNK PICKLES — Shirley Wooster

1 gal. cukes (cut in chunk)
1/2 c. salt
3 c. sugar
3 c. vinegar
1 c. water
1 tsp. allspice
1 tsp. dry mustard
1 tsp. celery seed
1/2 tsp. turmeric

Add salt to chunks and cover with boiling water; stand overnight. Drain. Combine sugar, vinegar, water and spices; bring to boil and add pickles; cook to boiling point.

LIME PICKLES — Sue Ann Drew

1 1/2 gal. pickles
2 c. lime to 1 gal. of cold water
2 qt. vinegar
9 c. sugar
1 T. pickling salt
2 tsp. whole cloves
2 tsp. pickling spices
1 tsp. celery seed
1 tsp. green food color

Soak sliced pickles in lime water (2 gallons) for 24 hours. Drain and wash pickles. Soak in ice water for overnight. Prepare ingredients; let set for 2 hours. Cook for 35 minutes and seal in hot jars with hot lids and rings. Do not process.

SWEET DILL — Mary Vanderbeek

1 gal. water
1 gal. vinegar
1 c. salt

Boil 48 saccharin tablets. Wash pickles put in jars; add a handful of salt and cover with boiling water. Let cool; when cool, pack in cans and cover with the boiled mixture. Put a sprig of dill on top and seal.

DILL PICKLES — Judy Penix

In large pan combine:
3 qt. water
1 qt. vinegar
1 c. salt

While bringing mixture to boil, pack cucumbers in jars. Add 1 garlic button and 1 dill head to each quart. Pour boiling solution over cucumbers in jars. Cap and let cool. All may not seal, but will keep. Age 3 months. Makes 8 quarts pickles. Leftover solution may be kept until next time.

DILL PICKLES — Pauline Willms

Wash pickles, 1 1/2 to 3 inches long. Put in glass cans, on end. Add a good sized bunch of dill and grape leaves. Add 2 tablespoons of salt in each can.

Boil:
1 qt. vinegar — 1/2 tsp. alum
1 pt. water

Pour over pickles in jars and seal.

FREEZER COLESLAW — Genevieve Johnston

1 lg. head of cabbage — 2 carrots
1 mango

Grate vegetables. Sprinkle 1 tablespoon salt over. Mix thoroughly and let stand 1 hour. Squeeze and drain. Bring to a boil:

2 c. white sugar — 1 tsp. celery seed
3/4 c. water — 1 tsp. mustard seed

After the liquid is cool, pour over the vegetables and mix well. Package in containers. Freeze, keeps 1 year in the freezer.

FROZEN CUCUMBER PICKLES — Opal Guingrich

8 c. sliced cucumbers — 2 T. salt
1 med. onion (sliced)

Mix let stand in refrigerator for 2 hours; drain but do not rinse.

Add:
1 1/2 c. sugar — 1/2 c. vinegar

Mix with the cucumbers and onions; place in the freezer containers and freeze. Can be eaten the next day.

FROZEN PICKLES — Martha Dalton

25 pickles (sliced with rinds) — 10 med. onions

Cover with ice water. Add a handful of salt. Set in refrigerator for 48 hours; drain well.

Mix well:
5 c. sugar — 1 1/2 pt. white vinegar

Put in boxes and freeze.

FROZEN PICKLES — Sue Ann Drew

2 qt. pickles (peeled and sliced) 1 T. salt
1 onion (sliced)

Let set 1 hour. Then drain off all the juice possible. Mix 1 1/2 cups sugar and 1/2 cup white vinegar; then freeze.

BREAD AND BUTTER PICKLES — Pauline Willms

Take 4 gallons of pickles that are sliced thin, but not peeled and 6 large onions. Add 1/2 cup salt. Mix thoroughly through pickles and let stand overnight. Then wash in clear water and drain.

Mix:
1 qt. vinegar
1 tsp. celery seed
1 tsp. mustard seed
3 c. sugar

Mix all the above ingredients together and boil for 15 minutes and can.

CANDIED ORANGE AND RHUBARB JAM — Aunt Inez Halverstadt

5 c. diced fresh rhubarb
1 lb. pkg. orange slices
5 c. sugar
1 c. nuts

Dice orange slices fine. Bring rhubarb and candy to a boil to soften orange bits. Add sugar and cook slowly for 15 minutes, or until it is of desired thickness. Add nuts. Jam will thicken as it cools; seal in hot jars.

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COOKIES - CANDY - SNACKS

COOKIES

TOLLHOUSE PAN COOKIE

Vicki Shank

2 1/4 c. unsifted flour
1 tsp. soda
1 tsp. salt
1 c. soft butter
3/4 c. white sugar
3/4 c. brown sugar
1 tsp. vanilla extract
2 eggs
1 pkg. (2 c.) chocolate peanut butter chips

Combine all ingredients together. Spread out completely on a greased 15x10x1 inch cooking pan at 375° for 20 minutes. Makes 24 bars.

ZUCCHINI COOKIES

Eleanor Rensch
Dorothy Fritz
Joan Keller

1 c. sugar
1/2 c. butter
1 egg (beaten)
2 c. flour
1 c. raisins
1 c. grated zucchini
1 tsp. soda
1/2 tsp. cloves
1 tsp. cinnamon
1/2 tsp. salt
1 c. nuts

Cream sugar, butter and egg together. Sift dry ingredients together. Add to mixture with the zucchini. Stir in raisins and nuts. Drop by teaspoons on cookie sheet. Bake at 350° for 10 to 12 minutes.

MELTING MOMENTS

Donna Rensch

1 c. flour
2 T. cornstarch
1/2 c. confectioners' sugar
1 c. butter (softened)
1 1/3 c. coconut

Mix flour, cornstarch and sugar in a bowl. Blend in butter to form a soft dough. Chill if necessary until dough can be handled. Shape into 3/4 inch balls. Roll in coconut and place on cookie sheet 1 1/2 inches apart. Bake at 300° for 20 to 25 minutes or until slightly browned.

PEANUT BUTTER CRUNCHES — Norma Woodman

1/2 c. shortening
1/2 c. peanut butter
1/2 c. brown sugar (packed)
1/2 c. granulated sugar
1/2 tsp. vanilla
1 egg
1 1/2 c. sifted flour
1 tsp. soda
1 tsp. salt

Combine shortening and peanut butter. Add sugars and vanilla and mix until fluffy. Add egg and beat well. Sift together dry ingredients and blend into sugar mixture. Shape into small balls. Place on a cookie sheet, 2 inches apart. Flatten with tines of fork dipped in sugar. Bake in a moderate oven, 375°, about 10 minutes. Makes 4 to 5 dozen small cookies.

EASY BUT FANCY COOKIES — Betty Crubaugh

1 c. butter or margarine (softened)
1 c. powdered sugar
1 tsp. vanilla or almond extract
1 1/4 c. flour
1 c. quick cooking oats
Chocolate stars

Cream butter and sugar together; add extract. Stir in flour and oats. Shape into 2 rolls each 1 1/2 inches in diameter. Wrap in waxed paper; chill. Preheat oven to 350°. Cut rolls into 1/4 inch slices; place on ungreased cookie sheet. Top each slice with chocolate star. Bake 10 to 12 minutes until light golden brown. 6 to 7 dozen.

MAXINE OATMEAL MACAROONS — Maxine Johnson

1 c. shortening
1 c. brown sugar
1 c. white sugar
1/2 tsp. vanilla
1 1/4 c. flour
2 eggs
1 tsp. of salt
3 c. oatmeal
1 tsp. cinnamon
1 tsp. soda

Place shortening, sugars, vanilla and eggs in bowl; mix thoroughly. Sift flour, soda, salt and cinnamon; then add to above. Fold in oatmeal and drop by teaspoon on cookie sheet. Bake in moderate oven 12 to 15 minutes.

BUSY DAY BROWNIES — Opal Guingrich

3/4 c. sifted flour
1 c. sugar
5 T. cocoa
1/2 tsp. salt
1/2 c. shortening
2 eggs
1 tsp. vanilla
1/2 c. walnuts

Place all the ingredients in mixing bowl. Beat with electric mixer for 3 minutes, just until blended. Spread in greased 9 inch square pan. Bake at 350° F. for 30 minutes. Cool and cut in 1 1/2 inch squares. Makes 3 dozen brownies.

WHOLE WHEAT SUGAR COOKIES — Judy Penick

1 c. sugar
1 tsp. baking powder
1/2 tsp. salt
1/2 tsp. soda
1/2 tsp. nutmeg
1/2 c. butter or margarine (softened)
2 T. milk
1 T. grated lemon or orange peel (if desired)
1 tsp. vanilla
1 egg
2 c. whole wheat flour

Preheat oven to 375°. In large bowl combine first 10 ingredients. Blend well (lightly spoon flour into measure cup, level off.) Stir in flour. Shape into 1 inch balls. Place on ungreased cookie sheets 2 inches apart, flatten slightly. Combine 2 tablespoons sugar and 1/2 teaspoon cinnamon; sprinkle on the cookies. Bake 8 to 10 minutes until golden brown. (Cookies will be soft in the center.) 2 to 3 dozen.

RAISIN COOKIES — Eleanor Rensch

Cook:
1 1/2 c. seeded raisins
1 c. water

Until most of the water is absorbed. I leave about 2 tablespoons of water on raisins. Cool.

Cream:
1 1/2 c. sugar
1 c. shortening

Add 3 eggs, one at a time and beat. Add 1 teaspoon vanilla.

Sift:
3 1/2 c. flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt

Add to creamed mixture. Beat. Add cooked raisins and stir. Store in refrigerator at least overnight. This dough will keep for weeks if kept in refrigerator well covered. Drop on cookie sheet. Bake at 375° for 10 to 12 minutes.

PUMPKIN NUT COOKIES — Pauline Cleveland

1/2 c. shortening
1 c. sugar
2 eggs (beaten)
1 c. pumpkin (canned)
2 c. sifted flour
4 tsp. baking powder
1 tsp. salt
2 1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. ginger
1 c. raisins
1 c. chopped nuts

Mix all together and drop by teaspoon on greased cookie sheet. Bake at 350° for 15 minutes. These cookies freeze very well.

SOFT COOKIES — Edna Shank

Beat 2 eggs well; add 1 cup brown sugar, 3/4 cup white sugar, dash of salt 1/2 teaspoon, 1 cup Crisco. Cream thoroughly with the electric beater. Add 1 cup sweet milk with soda stirred in. Add 1/2 teaspoon nutmeg and 1 teaspoon vanilla, 2 teaspoons baking powder mixed with flour, 3 1/2 cups. Drop by spoons on cookie sheet and bake at 400° until lightly browned.

SNICKERDOODLES — Mildred Lash, Joyce Baker

Mix thoroughly:
1 c. soft shortening
1 1/2 c. sugar
2 eggs

Sift together and stir in:
2 3/4 c. sifted flour
2 tsp. cream of tartar
1 tsp. soda
1/2 tsp. salt

Chill dough; roll mixture in small balls and dip bottom of glass in cinnamon and sugar mixture and smash cookie. Bake at 400° 8 to 10 minutes or until slightly brown around the edges.

PEANUT BUTTER COOKIES — Dorothy Fritz

Preheat oven to 375°.

Sift together:
2 1/4 c. flour
1 tsp. baking soda
1 tsp. salt

Set aside.

Continued Next Page.

PEANUT BUTTER COOKIES (Continued).

Combine:

1 c. soft butter
3/4 c. granulated sugar
3/4 c. firmly packed brown sugar
1 tsp. vanilla
1/2 tsp. water

Beat until creamy. Beat in 2 eggs. Add flour mixture; mix well. Stir in cup peanut butter. Drop by well rounded half teaspoons onto greased cookie sheets and bake for 10 minutes. You might have to add 1/2 cup more of flour.

STRAWBERRY JAM BARS — Eleanor Rensch

1 1/2 c. sifted flour
1 egg (beaten)
1/2 c. sugar
1/4 c. milk
1/2 tsp. baking powder
1/2 tsp. vanilla
1/2 tsp. cinnamon
1 c. strawberry jam
1/2 c. butter
1/3 c. powdered sugar

Sift dry ingredients. Cut in butter until it is like corn meal. Add egg, milk, flavoring; mix well. Spread half in 7x11 inch pan. Spread jam evenly over batter. Drop remaining batter by spoonfuls on top. Bake 400° for 30 minutes. Cool in pan. Cut in bars and sprinkle with powdered sugar.

FORGOTTEN COOKIES — Dorothy Fritz

Heat oven to 350°. Beat 2 egg whites stiff and add 2/3 cup sugar, 1 teaspoon vanilla, 1 (6 ounce) package chocolate chips, approximately 1 cup, 1/2 cup nuts, marshmallows may be added, too. Line cookie sheets with foil and drop cookies on it. Put in the oven and turn off the heat; leave the cookies in the oven overnight. Makes about 3 dozen.

POTATO CHIP COOKIES — Genevieve Johnston, Maxine Johnston, Joyce Baker

1 c. shortening (use oleo)
1 c. brown sugar
1 c. white sugar

Cream oleo and sugars.

2 eggs
2 c. flour
1 tsp. soda
1 tsp. salt
2 c. potato chips
1 c. nuts

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POTATO CHIP COOKIES (Continued).

Add eggs; blend. Mix all ingredients and add crushed potato chips and nuts. Shape into small balls and put on ungreased cookie sheet. Press down with a fork. Bake 325° for 10 minutes.

RASPBERRY TURNOVERS

1 c. sifted enriched flour
1/2 tsp. salt
1/2 c. shortening
1 c. oatmeal (uncooked)
1/4 c. sugar
3 T. water
1/4 tsp. almond extract (opt.)

FILLING:
About 1/4 cup raspberry jam

Sift together flour and salt. Cut in shortening until the mixture resembles coarse crumbs. Mix in rolled oats and sugar. Add water and almond extract. Knead the dough 4 or 5 strokes until it holds together; roll out to 1/8 inch thickness. Cut in 4 inch rounds. Place 1 teaspoon jam on each circle. Fold over and seal edges by pressing with the tines of a fork. Prick to allow steam to escape. Place on ungreased cookie sheet. Bake in a moderately hot oven 400° for 12 to 15 minutes or until delicately browned. Makes 12 turnovers.

CHOCOLATE CHIP NUT BARS

Edith Imse

2 c. sifted all-purpose or unbleached flour
1 c. sugar
1 tsp. baking powder
1/2 tsp. salt
1 c. butter or margarine (softened)
1 tsp. vanilla
6 oz. pkg. (1 c.) semi-sweet chocolate pieces
1/2 c. chopped nuts

Heat oven to 360°. Lightly spoon flour into measuring cup, level off. In large bowl, combine first 6 ingredients; blend well. Stir in chocolate pieces and nuts. Press into ungreased 13x9 inch pan. Bake 20 to 25 minutes until light golden brown. Cool 10 minutes; cut into bars. 2 to 3 dozen bars.

CHEWY CRISPS — Terry Sutton

1 c. creamy or chunky peanut butter
1 c. sugar
1/2 c. undiluted evaporated milk
4 tsp. cornstarch

Mix together peanut butter, sugar, milk and cornstarch. Drop by teaspoons onto ungreased baking sheet. Bake at 350° 12 to 15 minutes or until light golden brown. Cool 1 or 2 minutes before removing from baking sheet. Makes 36.

DATE AND NUT COOKIES — Ruth Craig

2/3 c. shortening
1/2 tsp. salt
1/2 tsp. cloves
1/2 tsp. cinnamon
1 tsp. soda
1 1/2 c. brown sugar
2 eggs
3 c. sifted flour (sift and measure)
1/4 c. sweet milk
1/2 c. chopped dates and nuts

After mixing all ingredients; drop on cookie sheet in small chunks. Flatten with glass or fork. Sprinkle sugar on top. Bake at 400° 12 to 15 minutes or until done.

BROWNIES — Martha Dalton

Cream together:
1 stick butter
1 c. sugar

Add:
4 eggs
1 c. flour
1 can Hershey's chocolate syrup
1 c. nuts (if desired)

Put in greased oblong cake pan, 1/2 hour at 375°.

VERY GOOD CHOCOLATE CHIP COOKIES — Martha Dalton

4 c. flour
2 tsp. soda
2 tsp. salt
2 c. sugar
4 eggs
1 c. brown sugar
2 tsp. vanilla
2 c. shortening
2 c. buttermilk
1 bag chocolate chips

Press dough in 2 long cookie sheets, ungreased. Or drop by teaspoon. Bake at 375° 10 to 12 minutes for drop cookies; 20 to 30 minutes for bar cookies.

REFRIGERATOR COOKIES — Pauline Willms

1 c. butter or margarine
1 c. white sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
1 c. peanut butter
2/3 tsp. soda
1 tsp. salt
3 c. flour

Cream butter and sugars together. Beat eggs and add to first mixture. Mix peanut butter, flour, soda and salt. Mix all ingredients together. Roll in waxed paper and refrigerate overnight. Slice in 1/8 inch pieces and bake 15 minutes at 375°.

CHEESECAKE COOKIES — Bonnie Witham

1/3 c. butter
1/3 c. brown sugar
1 c. flour
1 (8 oz.) pkg. cream cheese
1 egg
1/4 c. sugar
2 T. milk
1 1/2 tsp. lemon juice
1/2 tsp. vanilla

Cream brown sugar and butter until fluffy. Add flour. Blend until mixture resembles crumbs; set aside 1 cup. Press the remaining mixture in an 8 inch square pan and bake at 350° for 10 to 15 minutes. Combine sugar and cheese. Beat until smooth. Add egg, milk, lemon juice and vanilla. Beat well and spread on the baked crust. Sprinkle the reserved crumbs over the top. Bake at 350° for 25 minutes. Cool and cut in bars. Refrigerate.

BUTTERHORNS — Blanche De Lancey

4 c. flour
4 sticks butter
1 lb. cottage cheese

Mix and refrigerate 3 hours. Divide into 8 balls and roll out as for pie crust. Sprinkle with sugar, cinnamon and nuts. Cut into 8 wedges. Roll beginning at wide end. Bake on ungreased cookie sheet at 400° for 20 minutes. Drizzle with powdered sugar icing. Makes 64.

The road of progress is up and down--but higher with each climb.

BUTTERSCOTCH CRUNCH — Bonnie Witham

1 (12 oz.) pkg. butterscotch chips
1/2 c. peanut butter
1 c. Rice Krispies cereal
1/2 tsp. paraffin

Melt over hot water, chips, paraffin and peanut butter. Stir until chips and paraffin melt and the mixture is smooth; stir in the Rice Krispies. Spread mixture into aluminum foil lined 13x9x2 inch pan. Chill in the refrigerator. Cut into squares. Substitution for cereal: coconut, raisins, or chopped nuts.

CHOCOLATE CRISPIES — Bonnie Witham

12 oz. chocolate chips (melted)

Add 1 cup peanut butter, 4 cups corn flakes. Mix and drop on waxed paper.

REESE'S PEANUT BUTTER CHIP CHOCOLATE COOKIES — Dorothy Fritz

1 c. butter
1 1/2 c. sugar
2 eggs
2 tsp. vanilla
2 c. flour
3/4 tsp. baking soda
1/2 tsp. salt
2 c. (12 oz.) pkg. peanut butter chips
2/3 c. cocoa

Cream butter, sugar, eggs and vanilla until light and fluffy. Combine flour, cocoa, baking soda and salt; add to creamed mixture. Stir in peanut butter chips. Chill until firm enough to handle. Shape small amounts of dough into 1 inch balls. Place on ungreased baking sheets; flatten slightly with fork. Bake 350° oven for 8 to 10 minutes. Cool 1 minute before removing from the pan. Makes 6 dozen 2 1/2 inch cookies.

DATE ICEBOX COOKIES — Joan Keller

1 lb. dates
1/2 c. white sugar
1/2 c. water

Cook together until thick paste and cool.

1 c. white sugar
1 c. brown sugar
3 eggs
1 tsp. vanilla
1 tsp. soda
1/2 tsp. cream of tartar
1/2 tsp. salt
4 c. flour

Roll out dough. Spread on filling. Roll up in a long roll and place in the refrigerator several hours. Slice and bake in a 350° oven until done.

MOLASSES COOKIES — Alice Shultz

2/3 c. boiling water
1 c. shortening
1 c. sugar
2 c. dark molasses
7 1/2 c. flour
4 tsp. baking powder
1 tsp. salt
2 tsp. cinnamon
1 1/2 tsp. cloves

Drop by big teaspoons; sprinkle with sugar. Bake 350° for 10 to 12 minutes.

SUGAR COOKIES — Belle Graham

Combine:
2/3 c. shortening
2 c. sugar
2 eggs
1 c. sour milk or buttermilk
4 c. flour
3 tsp. baking powder
1 tsp. soda
1 tsp. salt
1 tsp. vanilla

Bake at 350° for 8 to 10 minutes. Makes 3 to 4 big cookies.

PINEAPPLE COOKIES — Mary Crawford

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
1 c. pineapple and juice
1 tsp. vanilla
4 c. flour
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1 c. chopped nuts

Cream shortening and sugars together. Add eggs, pineapple and vanilla. Sift dry ingredients and add. Add nuts. Drop by teaspoon on greased cookie sheet. Bake 10 to 15 minutes at 375°.

FUDGE BROWNIES — Mary Crawford

1 c. sugar
1/3 c. cocoa
1/3 c. melted butter
2 unbeaten eggs
1/4 tsp. salt
3/4 c. flour
1/2 tsp. baking powder
1 c. chopped nuts (if desired)

Mix ingredients. Spread batter in greased 8x8 inch pan. Bake at 350° for 25 minutes. When cool, cut in squares.

AMISH SUGAR COOKIES — Jo Wooster, Terry Sutton

2 c. oil
3 c. sugar
4 eggs
6 c. flour
2 T. baking soda
6 tsp. baking powder
2 c. buttermilk
1 1/2 tsp. salt
2 tsp. vanilla
Sugar for dusting

Combine ingredients in order given. Drop by tablespoon onto ungreased cookie sheet. Sprinkle with sugar. Bake in preheated 350° oven for 7 to 8 minutes.

CHEWY CRISPS — Terry Sutton

1 c. creamy or chunky peanut butter
1 c. sugar
1/2 c. evaporated milk
4 tsp. cornstarch

Mix butter, sugar, milk, cornstarch together. Drop by teaspoons onto ungreased baking sheet. Bake 350° for 12 to 15 minutes, or until brown. Cool 1 minute before removing from sheet. Makes 36.

BROWN SUGAR COOKIES — Mary Crawford

2 c. brown sugar
1 c. shortening
3 eggs
1 c. milk
4 c. flour
2 tsp. baking soda
2 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. allspice
1/4 tsp. cloves
1/2 tsp. salt
1 c. nuts (if desired)

Cream sugar and shortening. Beat eggs and add milk. Sift and add 2 cups flour, soda, baking powder and salt to mixture. Sift 2 cups flour and spices and add nuts. Drop on a greased cookie sheet. Bake at 350° for 10 to 15 minutes. Yield 3 dozen.

QUICK OATS AND PEANUT BUTTER COOKIES — Lulu Gould

1 c. shortening
1 1/4 c. sugar
1/4 c. peanut butter
2 eggs
1 tsp. salt, cinnamon and ginger and soda
3 c. quick oats (can use 2)
2 c. flour (can use 1 1/2)
1 c. raisins
1/2 c. buttermilk

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QUICK OATS AND PEANUT BUTTER COOKIES (Continued).

Drop on greased cookie sheet. Bake at 325° for 10 to 12 minutes. Makes 5 dozen.

CHRISTMAS COOKIES — Mary Crawford

Mix:

2 c. sugar
1 c. shortening
1 c. milk
3 eggs
5 tsp. baking powder

Enough flour to make a stiff dough to handle, about 6 cups. Roll, cut and bake at 400° for 8 to 10 minutes.

TOLLHOUSE COOKIES — Dorothy Fritz

Sift together 2 1/4 cups sifted flour, 1 teaspoon baking soda, 1 teaspoon salt; set aside. Combine 1 cup soft butter, 3/4 cup granulated sugar, 3/4 cup firmly packed brown sugar, 1 teaspoon vanilla, 1/2 teaspoon water. Beat until creamy; then beat in 2 eggs and add flour mixture; mix well. Stir in 1 (12 ounce) package chocolate chips. Drop by well rounded half teaspoonfuls onto greased cookie sheet. Bake 375° for 10 to 12 minutes.

DROP COOKIES — Edna Shank

2/3 c. Crisco
2 c. sugar
1 c. sour milk
2 eggs
3 tsp. baking powder
1 tsp. soda stirred in milk
1 tsp. vanilla

Cream Crisco and sugar. Add the eggs and beat well; add sour milk and vanilla; then add baking powder to flour and thoroughly mix. Drop by tablespoon on cookie sheet and bake at 400° until lightly brown.

RAISIN COOKIES — Dorothy Fritz

Preheat oven to 375°. Sift together 2 1/2 cups flour, 1 teaspoon baking soda, 1 teaspoon baking soda, 1 teaspoon salt; set aside. Combine 1 cup soften butter, 3/4 cup granulated sugar, 3/4 cup firmly packed brown sugar, 1 teaspoon vanilla, 1/2 teaspoon water and beat until creamy. Beat in 2 eggs add flour mixture and mix well. Stir in 2 cups raisins. Drop by well rounded half teaspoonfuls onto greased cookie sheets. Bake at 375° for 10 to 12 minutes. Nut cookies reduce flour to 2 1/4 cups and add 1 cup of nuts.

CHRISTMAS CUT OUT COOKIES — Alice Shultz

2 sticks margarine
3 1/2 c. flour
3 eggs
1 c. sugar
Pinch of salt
2 tsp. baking powder
1 tsp. vanilla

Sift and measure flour in bowl; cut in the margarine. Add sugar, salt, baking powder. Mix and form a well in the center; put in unbeaten egg and vanilla. Mix and bake 375° for 10 to 12 minutes.

ICING:

1 lb. confectioners' sugar
1/2 c. soft margarine
1/8 tsp. salt
1 tsp. vanilla
3 or 4 T. milk

OATMEAL FUDGE (no bake cookies) — Jo Wooster

2 c. granulated sugar
4 T. cocoa
1/2 c. sweet milk
1/2 c. peanut butter
3 c. oatmeal
1 stick oleo

Mix sugar and cocoa. Add milk and oleo. Bring to a boil and cook 2 minutes. Add peanut butter and oatmeal. Stir until mixed well. Drop onto waxed paper from teaspoon. Wrap each in wax paper when cool.

SUGAR COOKIES — Lori Wooster

3 c. sugar
4 eggs
2 c. Crisco oil
2 c. buttermilk
2 tsp. soda
6 c. flour
6 tsp. baking powder
3 tsp. vanilla

Combine all ingredients and drop by tablespoons on cookie sheet. Bake 5 to 6 minutes at 450°. Sprinkle with sugar or frost. Add nutmeg to taste if desired.

OATMEAL COOKIES — Emma Willms

1/2 c. shortening
1 egg
1/4 c. water
1/2 c. butter (softened)
1/2 c. brown sugar (packed)
1 tsp. cinnamon
1 pkg. yellow cake mix
2 c. rolled oats
1 c. raisins or dates
1/2 c. chopped nuts

Heat oven to 375°. Beat egg, water, butter, shortening, sugar and cinnamon, half of the cake mix until smooth. Add rest of the cake mix, oatmeal, raisins and nuts; drop on ungreased pan and bake 10 to 12 minutes.

CANDY - SNACKS

FANTASY FUDGE

Dorothy Fritz

3 c. sugar
3/4 c. margarine
2/3 c. evaporated milk
1 (12 oz.) chocolate chips
1 (7 oz.) jar marshmallow creme
1 c. chopped nuts
1 tsp. vanilla

Combine sugar, butter and milk in heavy 2 1/2 quart pan; bring to a full boil, stirring constantly. Continue boiling 5 minutes over medium heat, stirring constantly to prevent scorching. Remove from heat. Stir in chocolate chips until melted. Add marshmallow creme, nuts and vanilla; beat until well blended. Pour into greased 13x9 inch pan. Cool at room temperature and cut in squares. Makes approximately 3 pounds.

NEVER FAIL FUDGE

Betty Crubaugh

1 (1 lb.) pkg. confectioners' sugar
1/2 c. cocoa
1/2 c. butter or oleo
1/4 c. milk
1/2 c. finely chopped nuts
1 tsp. vanilla

Mix sugar and cocoa together in 10x8 inch utility dish. Drop butter into sugar mixture in 4 or 5 places. Pour in milk. Microwave 2 to 3 minutes or on high until bubbly. Stir lightly. Thoroughly stir in nuts and vanilla so nuts are evenly distributed. Spread fudge evenly in dish. Refrigerate 1 hour. Cut in squares.

PEANUT BRITTLE

Mrs. Paul Straw

2 c. granulated sugar
1/2 c. water
1 c. white Karo

Boil all this together until it spins a thread. Then add 1 pound raw peanuts, stirring constantly. Cook until the syrup starts to caramelize and the peanuts smell roasted. Then add 1 tablespoon butter and 1 teaspoon vanilla. Cook just until the butter is melted. Then add 2 teaspoons soda. Whip hard and pour quickly on buttered cookie sheets.

POTATO CANDY — Pauline Willms

Cook 1 small potato in water and drain. Mash it with a fork in a medium sized bowl. Add 1 pound confectioners' sugar, a little at a time, until well mixed. If dry, add a little milk. Add 1 teaspoon vanilla and 1 cup coconut. The mixture should be very dry. Drop by teaspoon onto waxed paper. Melt 1 square bitter chocolate. Dribble the melted chocolate over each piece. Refrigerate until firm.

BAKED CARAMEL CORN — Eleanor Rensch

1/2 c. butter
1/2 c. brown sugar
3 qt. unsalted popped corn
1 c. mixed nuts

Cream butter; add sugar and cream until fluffy. Combine popcorn. Mix with the creamed mixture. Bake in 350° oven about 8 minutes or until crisp.

PEANUT BRITTLE — Ginny Bayles

2 c. sugar
1 T. butter
1 c. white Karo syrup
1 T. vanilla
1/2 c. water
2 tsp. baking soda
2 c. peanuts

Combine sugar, syrup and water in heavy pan; cook to 230°. Stir in the peanuts and continue cooking to 300°, stirring constantly. Remove from heat; stir in remaining ingredients. Pour in greased cookie sheets.

DIVINITY — Mary Crawford

3 c. sugar
3/4 c. corn syrup
3/4 c. water
3 lg. egg whites
1 tsp. vanilla or any flavoring

Boil sugar, syrup and water. Add beaten egg whites; then add flavoring.

CHOCOLATE FUDGE — Shirley Wooster

5 c. sugar
1 stick oleo
1 tall can condensed milk
1 tsp. salt
1 pkg. miniature marshmallows (10 1/2 oz.)

Bring to a boil and boil hard 5 minutes, stirring constantly. Stir in 12 ounce package chocolate chips, 1 teaspoon vanilla and 1 cup nuts.

CINNAMON CANDY — Mrs. Paul Straw

3/4 c. white sugar
2 c. white Karo syrup
1/2 c. water
Dash of cinnamon oil
Food coloring
Dash of salt

Mix salt, sugar, Karo and water. Cook to 250° and add the coloring. Cook to 285°-290°. Remove from heat. Cool 5 to 10 minutes. Add 1/3 teaspoon flavoring oil. Cover for 5 minutes. Pour into a buttered pan, while warm cut with the scissors and shape.

WESTERN CHEX BRITTLE — Betty Crubaugh

1 c. firmly packed brown sugar
1/4 c. light corn syrup
1/2 c. water
1 tsp. salt and 1/4 tsp. soda
3/4 c. cocktail peanuts
2 T. margarine
5 c. Corn Chex cereal

Heat brown sugar, corn syrup and water and salt to 250° in heavy saucepan over medium heat. Add nuts. Continue cooking over low heat to 285° (brittle in cold water). Stir constantly. Remove from heat. Mix in soda and margarine. Stir in Chex to coat all pieces. Work quickly. Spread on greased baking sheet. Separate into a thin layer with 2 greased forks; cool. Break into bite size pieces. Makes 1 pound.

RICE KRISPIES TREATS — Pauline Willms

1/4 c. butter or margarine
3 c. marshmallows
5 c. Rice Krispies

Melt butter in a 3 quart saucepan over low heat. Add marshmallows. Stir until melted and well blended. Remove from heat. Stir in the cereal until well coated. Press into greased 9x12 inch pan. Cool and cut into squares.

PARTY MIX — Betty Crubaugh

6 T. margarine
1 tsp. seasoned salt*
4 tsp. Worcestershire sauce
2 c. each Corn, Rice, Wheat Chex cereal
1 1/2 c. mixed nuts

Heat oven to 250°. Melt margarine in shallow pan over low heat. Stir in the seasoned salt and Worcestershire sauce. Add Chexs cereal and nuts; stir until all pieces are coated. Heat in oven 45 minutes, stirring every 15 minutes. Spread out on absorbent paper to cool. Makes 7 1/2 cups. Instead of seasoned salt try 3/8 teaspoon onion powder and 3/8 teaspoon salt or 3/8 teaspoon garlic powder and 3/8 teaspoon salt.

SODA FOUNTAIN TREAT — Bonnie Witham

1 (3 oz.) pkg. cherry gelatin
1 c. boiling water
1 c. cola beverage

Dissolve gelatin and boiling water. Add cola beverage. Pour into individual glasses. Chill until set about 2 hours. Makes 2 cups or 4 servings.

EASY SODAS — Betty Crubaugh

1 env. Kool-Aid (unsweetened, any flavor)
1 c. sugar
1 c. cold water
1 (28 fluid oz.) bottle club soda (chilled)
1 pt. vanilla ice cream or fruit flavored sherbet

Dissolve soft drink mix and sugar in water. Stir in soda. Place a small scoop of ice cream in 6 tall glasses. Stir in soda mixture. Top with second scoop of ice cream. Makes 2 quarts or 6 large servings.

FINGER JELLO OR KNOX BLOX — Leona Divine

Quick, easy and nutritional treat. Mix 3 small boxes of Jello, 4 envelopes Knox gelatin in bowl. Add 4 cups boiling water; stir until dissolved. Pour into oblong pan. Slice and serve when set.

EASY DOES IT DOUGHNUTS — Joyce Baker

1/3 c. milk
1/2 c. sugar
1 egg
1 1/2 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
2 T. melted Crisco
Crisco for deep fat frying

Mix together sugar, milk, egg and melted Crisco. Combine flour, baking powder and salt. Then add to the liquid mixture. Stir lightly. Drop by teaspoons into hot grease, heated to 365°. Fry 3 to 4 minutes. Fry all doughnuts the same. Drain on paper towels.

The world would be far better if we let opportunity do all the knocking.

BLACK WALNUT AND COCONUT BITS — Joyce Baker

1/2 c. granulated sugar
3/4 c. oleo
3 eggs
1 1/2 c. brown sugar (firmly packed)
1 tsp. vanilla
2 c. flour
1 tsp. baking powder
1/4 tsp. soda
1/4 tsp. salt
1 c. flaked coconut
3/4 c. black walnuts or use English walnuts and 1 tsp. black walnut flavoring

Mix oleo, brown sugar, granulated sugar, eggs and vanilla. Beat 2 minutes on medium speed. Add sifted flour, baking powder, salt and soda. Add coconut and nuts. Chill several hours or overnight. Drop by teaspoons on greased cookie sheets. Bake in 350° oven for 10 to 12 minutes. Place cookies on cold cookie sheet to bake.

BANANA OATMEAL COOKIES — Thelma Owens

3/4 c. shortening
1 1/2 c. flour
1 c. sugar
1/2 tsp. soda
1 tsp. salt
1/4 tsp. nutmeg
1 tsp. cinnamon
1 egg (beaten)
1 c. bananas (2 or 3 mashed)
1 3/4 c. quick oats
1/2 c. chopped nuts

Sift together flour, sugar, soda, salt, nutmeg and cinnamon. Cut in the shortening. Add eggs, banana, rolled oats and nuts. Beat until thoroughly blended. Bake at 375°.

PEANUT BUTTER FUDGE — Pauline Cleveland

2 c. sugar
1/2 c. milk
3 T. light Karo syrup
1 tsp. vanilla
1 c. peanut butter
1 T. butter

Combine sugar, milk and syrup in pan. Bring to boil until it forms a soft ball in cold water. Remove from heat and blend in the butter and peanut butter. Beat well and pour in a buttered dish. When cool, cut in squares.

The greatest honor we can bestow on truth is to use it.

ORIGINAL CHOCOLATE CHIP COOKIES

Joyce Baker

1 c. softened butter or other shortening
3/4 c. firmly packed brown sugar
3/4 c. granulated sugar
1 tsp. vanilla
1/2 tsp. water
2 eggs
2 c. unsifted flour
1 tsp. baking soda
1 tsp. salt
1 c. chopped nuts
1 (12 oz.) pkg. semi-sweet chocolate chips

Beat butter, sugars, vanilla, water and eggs until light and fluffy. Mix together flour, soda, salt. Blend into the butter mixture. Stir in nuts and chips. Drop from teaspoon 2 inches apart on ungreased baking sheets. Bake at 375° for 10 minutes. Makes 100 cookies.

DROP COOKIES

Joyce Baker

Have all ingredients at room temperature.

Sift:
2 1/2 c. flour
1/2 tsp. soda
3/4 tsp. salt

Cream:
1/2 c. butter
1/2 c. shortening
1 c. sugar
1 tsp. vanilla

Add:
1 egg
2 T. milk

Bake at 400° for 12 minutes.

PEANUT CRUNCH

Joyce Baker

2 c. sugar
1 c. white Karo syrup
1/2 c. water

Boil these until at soft ball stage; then add 2 cups raw peanuts and cook until the syrup makes a cracking noise when tested in water. Then add 2 tablespoons soda, stir quickly and pour on buttered cookie sheet. Let cool and break with a knife. Be sure and stir real well after you put in the peanuts.

PINEAPPLE NUT GOODIES — Joyce Baker

Cream:
1 c. shortening
1 c. sugar
1 c. brown sugar

Add:
2 eggs
1 (18 oz.) can crushed pineapple
1 tsp. vanilla
2 T. baking powder
1/2 tsp. soda
4 c. flour
1 c. chopped nuts

Bake on greased cookie sheet at 350°, for 8 to 10 minutes.

OLD TIME CINNAMON JUMBLES — Dessia Danning

1/2 c. shortening
1 c. sugar
1 egg
3/4 c. buttermilk
1 tsp. vanilla
2 c. sifted flour
1/2 tsp. soda
1/2 tsp. salt

Mix shortening, sugar and egg. Stir in buttermilk and vanilla. Sift dry ingredients and stir in. Chill dough. Drop from teaspoon on cookie sheet. Sprinkle with a mixture of sugar and cinnamon. Bake at 400° for 8 to 10 minutes.

CREAMY TAFFY — Robin Bowling

Butter a large shallow pan or platter. Set out a candy thermometer. Mix together in heavy 2 quart saucepan:

2 1/4 c. sugar
1 1/2 c. white corn syrup
4 tsp. vinegar
1/4 tsp. salt

Stir over low heat until the sugar is dissolved. Increase heat and bring to boiling point, stirring constantly. Add slowly so the boiling does not stop: 1/2 cup undiluted evaporated milk. Put the candy thermometer in place. Continue cooking, stirring constantly until the mixture reaches 248°, firm ball stage. Remove from heat and remove the candy thermometer. Immediately pour the mixture into a buttered pan. Do not scrape the bottom or sides of the pan. When the mixture is cool enough to handle, butter hands. Pull a small portion at a time until the candy is white in color and no longer sticky to the touch. Twist the pulled strip; place on a board and cut in 1 inch pieces. Wrap in waxed paper. Store in a cool dry place. Makes 8 dozen pieces.

POPCORN BALLS — Betty Smith

Melt 1 stick margarine and 1 pound package small marshmallows over medium heat, stirring constantly. Pour over 8 quarts of popped corn. Mix together and form into balls.

PEANUT BUTTER COOKIES — Sue Johns

1 c. sifted flour
1 tsp. baking powder
1/2 tsp. salt
1/3 c. soft shortening
1/4 c. peanut butter
1/3 c. granulated sugar
1/3 c. brown sugar
1/2 tsp. vanilla
1 egg

Sift together flour, baking powder, salt. Mix shortening, peanut butter, sugars, vanilla and egg until creamy. Mix in flour mix. Refrigerate 1 hour. Start heating the oven to 350°. Shape the dough into small balls; place on greased cookie sheet 3 inches apart, flatten with fork. Bake 15 minutes.

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ADDITIONAL RECIPES

DIABETIC - WEIGHT WATCHERS

DIABETIC - WEIGHT WATCHERS

PINK SURPRISES

2/3 c. Sugar Twin
1/3 c. shortening
2 eggs
1 tsp. baking powder
1 c. raisins
1 (4 oz.) jar maraschino cherries (drain cherries in measuring cup and add milk to make 1/3 c. liquid)
2 c. flour

Cut cherries into 4 pieces. Cream the sweetener and shortening. Add eggs; beat and add the flour, baking powder, fruit and cherry juice. Beat well. Drop on cookie sheet and bake at 375° until light brown.

RICE PUDDING

1/4 c. rice
1 qt. scalded skim milk
1/4 tsp. nutmeg
1/8 tsp. salt
1 tsp. vanilla
1 tsp. liquid sweetener

Add liquid sweetener to the scalded milk; mix thoroughly. Add rice, salt, nutmeg and vanilla. Pour into greased baking dish and bake at 300° until the rice is done. Stir several times. Makes 5 servings.

COCONUT SURPRISES

3 oz. cream cheese
3/4 tsp. Sweet and Low
1/4 tsp. orange rind (grated)
1/4 tsp. lemon rind (grated)
1 tsp. walnuts (chopped)
1/4 c. shredded coconut (toasted)

Work the cheese with a spoon until light and fluffy. Thoroughly mix in Sweet and Low, grated rinds and walnuts. From into 12 balls about 1 inch in diameter. Roll in toasted coconut. Refrigerate. Makes 12.

WEIGHT WATCHER'S CARROT CAKE

Grace Alderson

4 slices white bread toasted and made into crumbs
1/2 med. egg (beaten)
2/3 c. non-fat dry milk
Artifical sweetner to equal 1/2 c. sugar
2 T. vegetable oil
1 tsp. vanilla extract
1/2 tsp. salt
1/4 tsp. black walnut extract
2 c. grated carrots
2 med. apples (grated)

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WEIGHT WATCHER'S CARROT CAKE (Continued).

Preheat oven to 350°. In medium bowl, combine all ingredients except carrots and apples. When batter is thoroughly mixed, fold in carrots and apples. Pour into nonstick 8 1/2 x 4 1/2 x 2 1/2 inch loaf pan. Bake one hour. Cool before cutting.

SWEET DILL, DIABETIC

Betty Shank
Mary Vanderbeeks

Boil together:
1 gal. water
1 gal. vinegar
1 c. salt
48 saccharin tablets or to taste

First wash pickles and put in jar or crock. Add tablespoon of salt and cover with boiling water. Let cool. Pour in jar or crock and cover with boiled mixture. Put in a sprig of dill and seal.

WEIGHT WATCHER'S CALIFORNIA ORANGE TUNA SALAD

Grace Alderson

8 oz. drained flaked canned tuna
1 sm. navel orange (peeled and cut into bite size pieces and reserve orange rind)
1 tsp. grated orange rind
1/2 c. chopped celery
2 T. diced pimento
2 T. mayonnaise
Lettuce

Combine tuna, orange pieces, rind, celery and pimento. Mix well and stir in mayonnaise. Serve on lettuce.

WEIGHT WATCHER'S OVEN FRIED CHICKEN

Grace Alderson

1 whole chicken breast
1 T. diet margarine (melted over hot water)
1/8 tsp. garlic salt
1/8 tsp. salt
Pinch pepper
1 T. lemon juice
1 slice dried bread made into crumbs

Remove chicken skin. Wash and pat dry. Cut into four pieces. Combine melted margarine, garlic salt, salt, pepper and lemon juice; dip chicken pieces in margarine mixture; then coat with bread crumbs. Bake on rack at 350° for 50 to 60 minutes.

WEIGHT WATCHER'S TUNA FISH VEGETABLE CASSEROLE — Grace Alderson

24 oz. drained, canned tuna fish
8 oz. drained, canned peas
8 oz. drained, canned carrots
8 oz. broccoli
2 T. dehydrated onion flakes
1/2 med. green pepper (finely chopped)
1 T. Worcestershire
2 c. skim milk

Combine tuna fish, peas, carrots, onion flakes, and green pepper in non-stick casserole dish. Combine broccoli, Worcestershire and skim milk in blender at high speed until mixture is smooth. Pour over the fish and vegetables in baking dish. Bake at 400° until bubbly hot about 15 minutes.

EASTER FUDGE (diabetic) — Betty Crubaugh

1 sq. unsweetened chocolate
1/4 c. evaporated milk
1/2 tsp. vanilla
1 tsp. liquid sweetener (use more if desired)

Melt chocolate in top of double boiler, over boiling water. Add evaporated milk and mix. Cook for 2 to 3 minutes. Then add vanilla and sweetener. Spread on small pie pan or plate. Chill; cut in 8 pieces.

WEIGHT WATCHER'S OATMEAL COOKIES — Grace Alderson

1 med. apple (cored and grated)
1/3 c. non-fat dry milk
1 oz. uncooked oatmeal (1/4 c.)
1 T. diet margarine
Artificial sweetener to equal 4 tsp. sugar
1/8 tsp. salt
1/8 tsp. baking powder
1/8 tsp. baking soda
Dash of cinnamon

Preheat oven 350°. Combine in a medium bowl; drop mixture by rounded teaspoon on a non-stick baking sheet. Bake about 20 minutes or until slightly firm.

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ADDITIONAL RECIPES

MEATS - MAIN DISHES

MEATS - MAIN DISHES

CHOP SUEY

Marion Van Wagner
Shirley Wooster

2 T. fat or oil
1 lb. diced pork steak
2 c. water
2 T. soy sauce
3 chicken bouillon cubes
2 c. sliced celery
2 c. sliced onion rings
1 (4 oz.) can mushroom pieces or stems or use fresh mushrooms
1/2 c. flour
1 c. water
1 can bean sprouts (drained)

Place fat in skillet. When hot, brown meat on medium heat. Add 2 cups water, soy sauce, bouillon cubes. Stir until cubes are dissolved. Add vegetables. Cover and bring to boil on hot fire. Cook gently on low for 25 minutes. Blend flour and water; stir in slowly to the mixture. Cook slowly for 5 minutes on low. Serve with rice or crisp noodles. Makes 6 servings.

ITALIAN SPAGHETTI RECIPE

Hettie Ballard

This recipe was given to me by Mrs. Arddizzone, 32 years ago.

SAUCE:

Two cans Contadina tomato paste diluted quite a bit with water. Cook sauce 3 to 4 hours on low heat.

MEATBALLS:

2 lb. ground beef
4 cloves garlic (cut up real fine)
6 eggs
1 tsp. salt
1/2 lb. cracker crumbs
1 tsp. oregano
1 c. Romano cheese

Mix well. Form into balls and fry until brown. Then add to the boiling sauce. This recipe is enough for 2 pounds spaghetti. You can use sausage, beef or pork for the sauce. Always brown meats with the garlic before adding to the sauce; if making meat sauce instead of the meatballs.

You cannot have a gossiping tongue unless you have a gossiping ear.

BAR-B-QUE CHICKEN — Shirley Wooster

Chicken
1 tsp. salt
1/2 tsp. pepper
1/2 c. butter
1/2 c. hot water
2 T. Worcestershire sauce
1 tsp. chili powder
1 1/2 tsp. salt
1 1/2 tsp. flour
Dash of cayenne

Cook for 3 minutes or until slightly thickened. Rub chicken with salt and pepper. Place on spit. Baste every 5 minutes.

BEEF-BACON ROLL-UPS — Dee Dee Owens

Beef ground, 1 lb.
1 sm. beaten egg
1/2 c. shredded sharp cheese
2 T. chopped onion
1 1/2 T. catsup
1 1/2 T. Worcestershire sauce
1/2 tsp. salt
1/4 tsp. pepper
8 to 10 slices bacon

Combine beef, onion, egg and cheese. Season with catsup, Worcestershire sauce, salt and pepper; mix well. Press and roll meat mixture into 8 to 10 inch roll and slice in 1 inch rounds. Note: I cheat and just make patties. Draw bacon strip around each slice of meat and fasten with toothpick. Broil or panbroil about 5 minutes on each side. These are great cold for piecing between meals or make miniature versions for hors d'oeuvres.

HAMBURGER AND PEAS — Blanche Lippert

1/2 lb. hamburger

Fry celery and onion. Steam until done; add 1 can peas. Add hamburger. Put in 1 cup milk, 1 tablespoon cornstarch. Serve on mashed potatoes or bread.

CHILI — Lucy Munger

2 lg. cans light red kidney beans
1 1/2 lb. hamburger
3 stalks celery
4 onions
1 lg. mango
3 tsp. sugar
2 cans tomato soup
2 oz. chili powder
3 cans stewed tomatoes
Salt and pepper

Brown hamburg, celery, onion and green pepper. Add rest of ingredients and simmer several hours.

SPICY HAM AND BEEF HAMBURGERS — Judy Penix

Combine:

1 lb. hamburg
2 1/2 oz. can deviled ham
1 T. spicy brown mustard
1/2 tsp. salt
1/4 tsp. pepper

Fry or broil. Serve on toasted English muffins. Top each burger with slice of tomato and spoon of sweet relish.

BACON BURGERS — Judy Penix

Cook 8 slices of bacon until limp. Roll 4 slices and fasten with toothpick. Return to skillet and cook until crisp. Keep 4 rolls and crumble other 4 slices.

Saute:

1/4 c. onions

Mix with crumbled bacon and 1 pound hamburger:

1/2 tsp. salt
1/8 tsp. pepper

Shape into 4 patties. Fry or broil. Serve on onion roll and lettuce. Garnish with bacon curl and dill pickle.

ROMAN BURGERS — Judy Penix

1 lb. hamburg
1/4 c. chopped parsley
1/4 c. grated Parmesan cheese
1 clove minced garlic
1 egg
1 T. packaged bread crumbs
1 tsp. salt
1/4 tsp. pepper
1/2 tsp. oregano

Mix ingredients. Fry or broil. Crisscross pimento strips over each burger and sprinkle with shredded mozzarella cheese. Melt. Serve on buttered wedges of Italian bread.

HAMBURGER PIZZA — Betty Crubaugh

1/2 lb. ground beef
2 c. Bisquick
1/2 c. cold water
1/2 c. grated Parmesan cheese
1 (8 oz.) can tomato sauce
1/4 c. chopped onion
2 T. chopped green pepper
1/2 tsp. oregano leaves
Pepper
1 c. shredded Cheddar cheese

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HAMBURGER PIZZA (Continued).

Preheat oven to 425°. Cook and stir ground beef until brown and drain. Mix baking mix and water. Beat vigorously 20 strokes. Gently smooth dough into a ball on floured board. Knead 1 minute. Roll dough into a 12 inch circle. Place on ungreased baking sheet. Pinch edge of circle to make a 1/2 inch rim. Layer Parmesan cheese, tomato sauce, beef, onion and green pepper on crust. Sprinkle with oregano, pepper and Cheddar cheese. Bake 20 to 25 minutes. Makes 1 pizza.

BARBECUED SPARERIBS OR CHICKEN — Ruth Craig

3 to 4 lb. ribs (cut in pieces)
1 lg. onion
1 lemon

Place ribs in shallow pan, on each piece place slice of lemon and onion. Roast at 450° for 30 minutes.

Combine and bring to boil:

1 c. catsup
1/3 c. Worcestershire sauce
1 tsp. chili powder
1 tsp. salt
2 dashes Tabasco sauce
2 c. water

Pour over ribs and baste every 15 minutes. Bake at 350°.

CHOPPED CHICKEN LIVERS — Pauline Willms

1/2 lb. chicken liver
1 med. onion (chopped)
2 T. fat

Chop livers and onion in skillet. Fry until golden brown. Chop 1 hard boiled egg. Add 1/2 teaspoon salt and 1/4 teaspoon pepper. Stir gently. Serve on lettuce.

SWISS SALMON SOUFFLE — Betty Crubaugh

4 T. butter or margarine
4 T. flour
1/4 tsp. salt
1 1/2 c. milk
1 c. shredded cheese (4 oz.)
1 can salmon (flaked and drained)
6 eggs (separated)
1/4 tsp. cream of tartar

Melt butter in pan. Stir in flour, salt, pepper and seasonings. Cook, stirring constantly until bubbly. Stir in milk, until mixture thickens and boils 1 minute. Stir in cheese until melted. Then add salmon. Cool while beating eggs. Preheat oven to 350°.

Continued Next Page.

SWISS SALMON SOUFFLE (Continued).

Beat egg whites until they form soft peaks. In mixing bowl beat in salmon sauce. Then fold in egg whites until no streaks are left. Pour into ungreased 2 1/2 quart souffle dish. Bake 50 minutes until puffed. Serve immediately.

NUT BURGERS — Judy Penix

1 lb. hamburg
1/2 c. finely chopped walnuts
2 T. finely chopped green onions
1 egg
2 T. soy sauce
1/4 tsp. salt
1/4 tsp. pepper

Mix ingredients. Fry or broil 4 minutes per side. Serve on poppy seed rolls. Top with thin slices of cucumber, sour cream, green onions or walnuts.

PORK CHOPS AND RICE — Leona Divine

Brown 6 pork chops (or pork steaks) in skillet. Slice 1 onion and place on each pork chop. Add 1/2 cup uncooked rice, 1 diced green pepper and 1 quart tomato juice, salt and pepper to taste. Cook on low burner until rice is done, or can be baked in 350° oven about 1 hour. Stewed tomatoes can be used, in place of the juice.

MACARONI PIZZA — Betty Crubaugh

8 oz. macaroni (2 c.)
1 (11 oz.) can Cheddar cheese soup
1/4 c. minced onion
1/4 c. green pepper
3 eggs (well beaten)
1 tsp. oregano
1 tsp. sweet basil leaves
1/2 tsp. garlic powder
2 (8 oz. cans) tomato sauce
1/2 c. shredded Cheddar cheese
Pizza toppings: pepperoni, salami or whatever you want

Cook macaroni according to package directions; drain thoroughly. Combine with soup, onion, green peppers and eggs. Spread in greased pizza pan or 2 (9 inch) pans. Bake at 350° for 25 minutes. Add seasonings to tomato sauce. Pour over macaroni and spread evenly. Sprinkle with cheese and top with your choice of toppings. Bake 10 minutes longer. Cut in wedges to serve. 6 to 8 servings.

BEEF BAKED WITH RICE

Ruth Craig

1 c. cooked rice
1 lb. ground beef
1 sm. onion
1/2 c. celery (cut up fine)
1 (3 oz.) can mushrooms (drained)
3 c. chicken broth

Bake at 350°.

FISH FILLETS DELICIOUS

Betty Crubaugh

1 lb. frozen fish fillets (thawed)
2/3 c. canned cream of celery soup
2 T. milk
1 c. coarse bread crumbs
2 T. melted butter or oleo

Preheat oven to 375° F. Arrange fish in a greased shallow baking dish. Combine soup and milk in a saucepan. Mix until blended. Cook 5 minutes or until heated. Pour over fish. Sprinkle with crumbs and top with melted butter. Bake, uncovered, for 15 to 20 minutes or until fish flakes easily.

HAMBURGER PIE

Norma Woodman

1 1/2 lb. ground beef
1/2 c. chopped onion, 2 tsp. instant minced onion
2 tsp. chili powder
1 tsp. dried oregano leaves
2 cans condensed tomato soup
1 can peas (drained)
2 cans mixed vegetables (drained)

Heat oven to 400°. Cook and stir ground beef over medium heat until light brown; drain. Place beef in ungreased baking dish. Stir in chili powder, oregano, soup and vegetables. Bake uncovered until hot and bubbly, about 15 or 20 minutes.

MEAT LOAF

Blanche De Lancey

1 1/2 lb. of ground beef
1 c. of tomato juice
3/4 c. of oatmeal (uncooked)
2 eggs (unbeaten)
1/4 c. chopped onion
1/4 c. chopped celery
1 1/2 tsp. salt
1/4 tsp. pepper
1 tsp. sage
1/4 c. bread crumbs

Combine all ingredients. Mix well. Press firmly into a 8 1/2 x 4 1/2 x 2 1/2 inch pan. Put catsup on the top. Bake in 350° oven about 1 hour. Let stand 5 minutes before slicing.

RANCH STEW — Norma Woodman

1 1/2 lb. ground beef
1 med. onion (chopped, about 1/2 c.)
2 (10 3/4 oz.) cans condensed vegetable soup
1 (16 oz.) can pork and beans in tomato sauce
3 c. water
1 med. stalk celery (sliced, about 1/2 c.)
1 1/4 tsp. salt
1/2 tsp. Worcestershire sauce
1/4 tsp. dried thyme leaves
1/8 tsp. instant minced garlic
1/8 tsp. ground cumin

Cook and stir ground beef and onion in Dutch oven over medium heat until beef is light brown; drain. Stir in remaining ingredients. Heat to boiling; reduce heat. Cover and simmer 15 minutes. 6 servings.

CORNED BEEF — Betty Crubaugh

1 1/2 c. salt (not iodized)
4 qt. water
1 T. sugar
2 T. pickling spice
1 T. saltpeter (sold at drug stores)
4 bay leaves
5 lb. beef (brisket or any kind)
4 cloves garlic
2 onions
2 stalks celery

Combine salt, sugar, spices, saltpeter and water. Bring to a boil for 5 minutes. Watch it or it will boil over. Cool. Place meat in crock or large plastic container. Do not use a metal container. Slice onions, garlic and celery over meat. Pour cooled liquid over meat. Cover and place in a cool place. In summer, put in refrigerator. Pickle for 12 days. You can use venison, if you like.

MICROWAVE TUNA NOODLE CASSEROLE — Bonnie Witham

1 c. water
1 1/2 c. uncooked noodles
1 (6 1/2 oz.) flaked tuna (drained)
1 (10 3/4 oz.) can cream of mushroom soup
1 (4 oz.) can mushroom stems and pieces (drained)
1/2 c. coarsely crushed potato chips

Pour water into 2 quart casserole. Cover with glass lid. Microwave on high for 3 to 5 minutes or until the water comes to a boil. Stir in the noodles. Re-cover and cook on defrost for 11 to 12 minutes. Drain and stir in the remaining ingredients except the potato chips.Re- cover and microwave on heat for 8 to 10 minutes. Let stand covered 5 minutes. Sprinkle potato chips on top. Serves 6 to 8.

LIVER, BACON AND ONIONS — Pauline Cleveland

1 1/2 lb. beef, veal, lamb or pork liver
1/4 c. flour
1 tsp. salt
1/4 tsp. pepper
6 slices bacon
1 1/2 c. (3 med.) sliced onions
1/2 c. water

Cut liver into serving pieces. Combine flour, salt and pepper. Coat liver with seasoned flour. Fry bacon in fry pan until Remove bacon and keep warm. Saute' onion and liver in bacon drippings. Add water; cover and simmer 15 minutes for veal, lamb and pork liver; 30 minutes for beef liver. Serve topped with the crisp bacon. Makes 6 servings.

CHICKEN CASSEROLE — Jo Knepley

2 cans cream of celery soup diluted with 1 c. milk
1 chicken (cooked and diced)
1 pkg. frozen peas
6 c. herb croutons
1 sm. can pimento
2 T. instant onions
Pepper to taste
1 c. melted butter or margarine

Mix butter and croutons and set aside. Mix together all the other ingredients. Grease a 9x13 inch pan. Put 1/2 of the croutons in bottom of pan. Pour chicken on top and then the rest of the croutons. Bake at 350° for 30 to 40 minutes.

GROUND BEEF CHOP SUEY — Betty Crubaugh

2 c. celery (thin 1 inch strips)
1/2 c. onion (sliced)
1 lb. ground beef
1 T. fat or oil
2 T. cornstarch
1 1/2 c. water
1 beef bouillon cube
1/4 soy sauce
1/2 tsp. salt
4 c. chopped cabbage
4 c. rice, (cooked, about 1 1/3 c. uncooked)

Cook celery, onion and ground beef in hot fat in large frying pan. About 5 minutes, until meat begins to brown. Blend cornstarch with water and stir in beef mixture. Add bouillon, soy sauce and salt. Cook, stirring constantly, until sauce is thickened and clear. Stir in cabbage. Cook, covered, about 3 minutes until cabbage is tender, but still firm. Serve over rice. Makes 6 servings--3/4 cup chop suey and 2/3 cup rice.

GROUND BEEF STROGANOFF

Pauline Cleveland

1 lb. ground beef
1/2 c. (1 sm.) chopped onion
1/2 c. (4 oz.) can drained mushrooms (stems and pieces)
1 1/4 c. (10 1/2 oz. can) condensed cream of mushroom or celery soup
1/4 c. water or beef broth
1/2 c. dairy sour cream or sour Half and Half

In fry pan, brown ground beef and onion; drain well. Stir in mushrooms, soup and water. Cover and simmer 15 to 20 minutes. Stir in sour cream and heat through, but do not boil. Serve over rice, noodles or chow mein noodles. Makes 4 to 5 servings.

Tip: For an oven casserole, omit onion and turn cooked mixture into a 1 1/2 to 2 quart casserole. Top with French fried onions. Bake 350° for 20 minutes until heated through.

OVEN FRIED CHICKEN

Phyllis Carr

1/4 c. margarine or butter
1/2 c. Bisquick baking mix
1 tsp. salt
1 tsp. paprika
1/4 tsp. pepper
2 1/2 to 3 lb. cut up fryer

Heat margarine in oblong pan, 13x9x2 inches, until melted. Mix in baking mix, salt, paprika and pepper. Coat chicken pieces and place skin sides down in pan. Bake, uncovered, in 425° oven for 35 minutes. Turn chicken and bake uncovered until done, about 15 minutes. A good way to fix chicken for a large crowd.

HAMBURGER CHOP SUEY

Norma Woodman

1 lb. ground beef
1 med. onion (sliced)
2 lg. stalks celery (sliced)
1 T. instant beef bouillon
2 c. hot water
1/4 c. cold water
3 T. soy sauce
2 T. cornstarch
1/4 tsp. monosodium glutamate
1 (16 oz.) can bean sprouts (drained)
1 (8 oz.) can water chestnuts (drained and sliced)
4 c. hot cooked rice
1/2 c. slivered almonds (toasted)
1 (2 oz.) jar sliced pimiento (drained)

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HAMBURGER CHOP SUEY (Continued).

Cook and stir ground beef over medium heat in 10 inch skillet until light brown; drain. Stir in onion, celery, instant bouillon and hot water. Heat to boiling; reduce heat. Shake cold water, soy sauce, cornstarch and monosodium glutamate in tightly covered container. Stir into beef mixture. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in bean sprouts and water chestnuts; heat until water chestnuts are hot. Serve over rice. Garnish with toasted almonds and pimiento. 6 servings.

NOTE: To toast almonds, spread on ungreased baking sheet and bake in 350° oven, stirring occasionally, until golden, 10 to 15 minutes.

WESTERN FRONTIER CASSEROLE — Betty Crubaugh

1 lb. ground beef
1 can whole corn (drained)
1 can kidney beans (drained)
1 (10 1/2 oz.) can tomato soup
1 c. shredded cheese
1 sm. onion
1 tsp. chili powder

Brown ground beef and onion. Mix in the rest of the ingredients. Place in casserole. Bake at 350° for 1 hour.

GREEK BURGERS — Judy Penix

1 lb. hamburg
1 slice white bread (crumbled)
1/4 c. finely chopped green onions
1 clove minced garlic
1 egg
1 T. lemon juice
1 tsp. salt
1/8 tsp. pepper
1/2 tsp. dried mint

Mix ingredients and fry or broil. Heat 4 rounds of Pita bread. Place hamburg in bread with lettuce, diced tomatoes and cucumbers.

MEAT LOAF — Norma Woodman

2 lb. ground beef
2 eggs (slightly beaten)
1 c. dairy sour cream
3/4 c. dry bread crumbs
3/4 c. catsup
1 env. (about 1 1/2 oz.) onion soup mix
1 tsp. prepared mustard

Using only 1/4 cup of the catsup, mix with all the other ingredients and press firmly in ungreased pan. Bake uncovered in 350° oven 45 to 50 minutes or until done. Brush loaf with remaining 1/2 cup catsup. 6 to 8 servings.

IMPOSSIBLE QUICHE — Betty Crubaugh

3 eggs
1/2 c. biscuit mix
1/2 c. melted butter
1 1/2 c. milk
1/4 tsp. salt
Dash of pepper
1 c. shredded Swiss cheese
1/2 c. smoked sausage (cut in pieces)

Place all ingredients except cheese and meat in blender and blend for a few seconds. Pour into a greased 9 inch pie pan. Sprinkle cheese and meat over the top and push lightly beneath the surface with a spoon. Bake at 350° for 45 minutes. Good for breakfast or any time.

CHICKEN RICE CASSEROLE — Ruth Craig

5 lb. chicken

Cook and bone. Cook 1 cup rice in broth of chicken until tender. 1 cup bread crumbs. Mix all saving enough crumbs to sprinkle on top. Dot with butter and bake 1 hour in 350° oven. Be sure it is moist enough. As I remember, it took a quart at least of broth.

BEEF STEW — Pauline Willms

Boneless beef (cut in 1 inch cubes, 1 1/2 lb.)
1/3 c. flour
2 T. oil
3 c. water
5 med. size potatoes (quartered)
6 sm. onions
5 med. carrots (cut quartered)
1 1/2 tsp. salt
1/8 tsp. pepper
1/3 c. water

Coat meat with flour; save remaining flour. Brown the meat in oil. Add 3 cups water; cover tightly. Simmer 2 hours; add vegetables and seasonings; continue cooking 1/2 hour. Blend flour with 1/3 cup water. Stir the mixture in the stew until the stew thickens.

CHEESE BALL — Dee Groshon, Patti Shank

2 lg. pkg. cream cheese (8 oz.)
1 (3 oz.) pkg. cream cheese with chives
1 (3 oz.) pkg. cream cheese with pimento
1 tsp. sugar

Let soften to room temperature; then blend together.

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CHEESE BALL (Continued).

Add:
1/4 tsp. garlic salt
1/4 tsp. celery salt
1 tsp. Worcestershire sauce
1 tsp. lemon juice
Dash of Tabasco sauce

Chopped chipped beef can be added, also can be rolled in chipped beef or chopped pecans.

PORK STEAK DINNER — Norma Woodman

4 pork steaks
10 sm. new potatoes
1 sm. onion (chopped)
1 can condensed cream of chicken soup
1 (2 oz.) can mushroom stems and pieces
1/2 tsp. garlic salt
1/2 tsp. Worcestershire sauce
1/4 tsp. dried thyme leaves
1 pkg. frozen green peas and carrots

Brown pork steaks in 10 inch skillet; drain. Add potatoes and onion. Mix soup, mushrooms with liquid, garlic salt, Worcestershire sauce and thyme. Pour on pork, potatoes and onion. Heat to boiling; reduce heat. Cover and simmer until tender, 50 to 60 minutes.

Rinse frozen peas and carrots under running cold water to separate; add to pork and vegetables. Cover and simmer until peas and carrots are tender, 10 to 15 minutes. 4 servings.

EASY MEAT LOAF — Opal Guingrich

2 lb. ground beef
1 beaten egg
4 slices bread
1 med. size onion (chopped)
1 tsp. sage

Place ground beef in large mixing bowl and sprinkle with 1 teaspoon salt and a small amount of pepper and sage. Add egg, onion and bread; torn into small pieces and add approximately 1/4 cup of milk. To cook in pressure cooker: Form into two rolls and brown in 1/4 cup of oil in open cooker when brown on both sides, add 1/2 cup water; cover and pressure at 15 pounds for 15 minutes. Quartered potatoes may be added to pressure cooker and cooked with the meat loaf.

LAZY MAN'S STUFFED CABBAGE — Betty Crubaugh

1 1/2 lb. ground beef
1 onion (chopped)
1 head of cabbage (shredded)
1 can tomato soup
1 can water
1 can tomato sauce
1 can water
1 c. Minute Rice

Put cabbage in boiling water and cook until soft. Drain. Brown ground beef and onions until onions are clear and beef loses its pink color; drain. Add tomato soup, sauce and water to meat. Prepare rice as directed on package. Add to meat and tomato mixture. In 11x15 inch baking pan, layer cabbage, then meat. Repeat once more. Cover with foil and bake in 350° oven for 1 hour. Serves 6.

MY MEAT LOAF — Pauline Willms

5 lb. ground beef
2 c. quick oatmeal
4 eggs
1 1/2 c. milk
1 tsp. salt
1/4 tsp. pepper

Mix all the above ingredients together and put into a loaf pan. Put catsup on the top and bake at 350° until done.

POTATO PANCAKES WITH GRILLED FRANKS — Betty Crubaugh

1 egg
1 c. cold mashed potatoes
3/4 c. milk
2 T. vegetable oil or melted shortening
2 c. Bisquick

Beat eggs, potatoes, milk and oil with beater until smooth. Stir in baking mix. (Batter will be lumpy and stiff.) If batter is too stiff, stir in extra milk. Drop by spoonful on hot griddle. Grease if necessary. Bake until golden brown on both sides. Serve with griddled hot dogs and syrup. Makes about 20 (3 inch) pancakes.

QUICK WAY COLD MEAT — Lyle Bickle

2 lb. meat (either 1 lb. hamburger and 1 lb. venison or 1 1/2 lb. venison and 1/2 lb. pork or 1 lb. hamburger, 1/2 lb. venison, 1/2 lb. pork)

Cut all white membranes off and grind meat.

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QUICK WAY COLD MEAT (Continued).

Add:
1/2 tsp. onion salt
1/2 tsp. Morton Tenderquick salt
1/2 tsp. garlic salt
1 T. brown sugar
1/2 tsp. mustard seed
1/2 tsp. peppercorn
1 c. water

Mix very well. Shape into log shape (approximately 3 inches by 12 inches). You should get several. Wrap each in foil and make sure ends are tight. Put in refrigerator for 24 hours. Put wrapped logs on cookie sheets and bake at 350° F. for 1 hour. Open one end of each log and drain off liquid. Put back in refrigerator for 24 hours. The logs are ready to either eat or freeze.

CHICKEN CASSEROLE — Pauline Willms

2 c. cooked macaroni
1 can peas
2 c. cooked, cut up chicken
1 can mushroom soup
Salt and pepper to taste

Mix all ingredients together and bake 30 minutes at 350°.

CHILI HAMBURGERS — Judy Penix

Combine in bowl:
1/2 c. diced tomato
2 T. green onion (chopped)
2 T. green pepper (chopped)
1 hot chili pepper (seeded and chopped)
1/4 tsp. oregano
1/8 tsp. salt

Set aside.

Combine:
1 lb. hamburg
1 hot green chili pepper
1 T. packaged bread crumbs
1 egg
1 tsp. salt
1/8 tsp. pepper
1/2 tsp. chili powder

Fry or broil. Heat 4 tortillas and top with Romaine lettuce, burger, green pepper ring and a spoon of tomato mixture.

SOUPER SKILLET PASTA — Pauline Cleveland

1 lb. ground beef
3 c. uncooked shell macaroni (8 oz.)
2 (15 oz.) cans tomato sauce
1/3 c. grated Parmesan cheese
1 env. Lipton beef flavor mushroom soup (dry)
3/4 tsp. oregano
Mozzarella cheese
2 c. water

In large skillet, brown beef and drain. Add soup mix, oregano, sauce and water. Bring to a boil; then stir in macaroni. Simmer, covered, stirring occasionally, 20 minutes or until macaroni is tender. Stir in Parmesan cheese and top with shredded mozzarella cheese.

ROMAN-SYLE BEAN SOUP — Norma Woodman

4 slices bacon (cut up)
2 green onions
1 (16 oz.) can stewed tomatoes
4 frankfurters (cut diagonally into slices)
3 c. water
3 tsp. instant chicken bouillon
1/8 tsp. salt
1/8 tsp. pepper
1 (17 oz.) can kidney beans
4 oz. uncooked shell macaroni (about 1 1/3 c.)

Cook and stir bacon and onions in 3 quart saucepan over medium heat until onions are tender; drain. Stir in tomatoes, frankfurters, water, instant bouillon, salt and pepper. Heat to boiling; reduce heat. Cover and simmer until bouillon is dissolved, about 5 minutes. Stir beans (with liquid) and macaroni into tomato mixture. Heat to boiling; reduce heat. Cover and simmer until macaroni is tender, about 10 minutes. 4 servings.

PHEASANT OR CHICKEN (serves 10) — Nadina Prince

Soak pheasant in salt water. In saucepan combine:

1 can cream of mushroom soup
1 can cream of chicken soup
1 soup can water
1 c. rice not the instant kind

Heat and pour in baking dish, lay pheasant on top. Sprinkle 1 package Lipton onion soup over; dot with butter. Cover tightly and bake at 350° for 2 to 2 1/2 hours. For 2 pheasants or 2 chickens double everything but the onion soup.

Determination is good, but doing is so much better.

LASAGNA RAGU — Betty Crubaugh

1 (16 oz.) pkg. lasagna noodles
1 lb. cooked ground beef
1 lb. ricotta cheese
8 oz. mozzarella cheese (sliced)
1 (32 oz.) jar Ragu spaghetti sauce
1/2 c. grated cheese

Preheat oven to 325°. Cook noodles in boiling salted water for 25 minutes or until tender, stirring frequently. Drain.

Arrange in shallow 3 quart baking dish, alternating layers of cooked noodles, meat, ricotta and mozzarella, spaghetti sauce and grated cheese. Bake in preheated oven for 45 minutes. Serves 6 to 8.

TERRICKI STEAK (crock pot) — Cindy Weigman

2 to 2 1/2 lb. round steak, arm roast or English roast
1 tsp. ground ginger
1 T. sugar
2 T. oil
1/2 c. soy sauce
1 clove garlic (crushed) or 1/2 tsp. pwodered

Cut steak into 1/8 inch thick slices. Combine into bowl. Place meat into crock pot. Cover and cook 6 to 8 hours. Serve with rice. Makes 5 or 6 servings.

CRUSTY BAKED RAVIOLI — Betty Crubaugh

1 1/2 lb. ground beef
2 tsp. salt
1 egg (well beaten)
1/2 c. grated Parmesan cheese
1 sm. onion (chopped)
1/2 c. seasoned bread crumbs
2 (11 oz.) pkg. pie crust mix
1 (32 oz.) jar spaghetti sauce

Preheat oven to 350°. In a skillet, cook beef until brown and crumbly. Drain excess fat and stir in egg, salt, Parmesan cheese, onion and crumbs.

Prepare pie crust, according to package directions. Cut dough into 3 pieces. Roll out each piece of dough on a floured surface. Cut each in half. On one half of dough sheet arrange 12 tiny balls of meat. Moisten the other half of dough and place over meat. Cut in squares and seal each ravioli with a fork. Place side by side on greased cookie sheet. Bake in preheated oven for 10 to 15 minutes or until brown and crusty. Heat spaghetti sauce and spoon hot over servings of baked ravioli. Makes 5 servings.

PORCUPINE MEATBALLS — Eleanor Rensch

1 can cream of mushroom soup
1 c. water
1 c. Minute Rice
1 lb. ground beef
1 egg
2 tsp. salt
2 tsp. grated onion
1/8 tsp. butter
Pepper to taste

Mix above with 1/2 cup soup and brown in skillet with butter after shaping into balls. Pour remaining soup over the balls; then cover and simmer 15 minutes.

TACO CASSEROLE — Betty Crubaugh

SAUCE:
1 (16 oz.) can stewed tomatoes
1 tsp. sugar
3/4 tsp. oregano (crushed)
1/2 tsp. Worcestershire sauce
1/4 tsp. salt
1/8 tsp. pepper
1/4 tsp. bottled hot sauce
1/4 c. chopped green pepper
1/4 c. chopped onion

1 lb. ground beef
1/2 tsp. garlic salt
1 (9 1/2 oz.) pkg. corn chips (6 c.)
4 or 5 slices process cheese
2 c. lettuce

To make sauce: In bowl stir together sugar, oregano, salt, pepper, Worcestershire sauce, stewed tomatoes, hot sauce, pepper and onion. Using an edge of spoon, break up big pieces of tomato. Set aside.

In medium skillet; brown ground beef until browned. Stir in garlic salt. Coarsely chop corn chips. Place in bottom of ungreased baking dish. Spoon hot meat over corn chips. Top with cheese. Bake in 350° oven for 10 to 12 minutes until heated through and cheese melts. Sprinkle with lettuce and spoon on taco sauce. Serve immediately. 4 to 6 servings.

SPANISH RICE — Eleanor Rensch

1 1/2 c. Minute Rice
1 med. onion
1/3 c. diced sweet pepper
1/4 c. butter
1 tsp. prepared mustard

Cook rice, onion, pepper in butter in skillet. Add remaining ingredients and add 1 1/2 cups water and 1 (8 ounce) can tomato sauce. Bring to a boil. Reduce heat and simmer 5 minutes.

BAKED STEAK — Ruth Craig

1 1/2 lb. of steak
Roll in flour, salt and brown in fat.

Mix:
3 T. of onion (cut up fine)
1 tsp. dry mustard
3 T. flour
1 c. tomato juice
1 c. water
1 T. vinegar
1 T. sugar

Pour over steak and bake 1 1/2 hours at 275° oven or until done.

TUNA ON A SHOESTRING — Mae Engle

1 (6 1/2 oz.) can tuna
1 c. shredded carrots
1 c. diced celery
1/4 c. grated onions
1 c. mayonnaise or Miracle Whip
4 oz. potato sticks

Mix everything except potato sticks. Just before serving, add potato sticks. Serve on lettuce leaf.

GOULASH — Pauline Willms

3 c. macaroni
1 lb. hamburg
2 tsp. onion powder
2 cans tomato soup

Cook macaroni until done in salt water; drain. Cook hamburg with onion powder, salt and pepper. Put together. Pour tomato soup over and heat.

NOODLES — Edna Shank

2 c. Gold Medal or Pillsbury flour
1 tsp. salt
4 eggs
4 T. milk

Mix all together; roll thin, dry. Then cut and finish drying. Makes enough for 6 people.

CHICKEN FOR THE MULTITUDE — Mae Engle

1 (4 or 5 lb.) stewing chicken and broth
2 cans cream of chicken or mushroom soup
1 loaf white bread (toasted)
3 eggs (beaten)
Salt to taste

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CHICKEN FOR THE MULTITUDE (Continued).

Stew chicken until tender. Pull meat from bones, keeping some in larger pieces. Tear toast into pieces. Pour the hot broth over the toast to moisten. Add the beaten eggs, soup and salt; stir well. Mix in the chicken. If dry, add more broth or hot water until very moist, but not soupy. Bake in a large greased roaster in oven at 350° for 45 minutes or until lightly browned. Serves 15 people generously.

CHARMOUSETTA — Connie Frazier Eubanks

1 lb. hamburger
1 sm. onion
1 reg. pkg. noodles (cooked)
American process cheese
1 c. tomato soup

Brown hamburger and onion together. Cook noodles (I sometimes cook noodles in canned beef broth.) Make layers in 1 1/2 quart casserole: noodles, hamburger and cheese. Then repeat. Dilute tomato soup with water and pour over the other ingredients. Bake 30 minutes at 350° or until casserole bubbles and cheese melts.

NOODLE AND TOMATO CASSEROLE — Mae Engle

3 lb. hamburger
2 lg. onions (chopped)
2 c. chopped celery and leaves
1 1/2 c. grated carrots
2 (3 oz.) cans tomatoes, Italian style
2 T. salt
1 1/2 tsp. crumbled leaf oregano
1 tsp. pepper
1 tsp. garlic powder
12 oz. noodles, macaroni or any pasta
2 (10 oz.) bags frozen chopped spinach
Parmesan cheese

Brown hamburger; add onions, celery and carrots. Cook additional 5 minutes. In large pot, cook tomatoes and seasonings. Add above ingredients and simmer about 45 minutes. Meanwhile cook pasta. When sauce is done, stir in slightly thawed spinach and pasta. Mix well and put into 2 (13x9x2 inch) casseroles. Sprinkle with cheese and bake 30 to 45 minutes or until bubbly at 350°.

Flattery should be used like perfume--smell and enjoy it, but don't swallow it.

QUICK LASAGNA — Eleanor Rensch

1 1/2 lb. ground beef
1 env. onion soup mix
1 c. water
3 (8 oz.) cans broad noodles (cooked)
8 oz. mozzerella cheese (sliced)

Brown meat; stir in soup mix, tomato sauce and water. Cover and simmer 15 minutes. Alternate layers of drained noodles, meat and cheese (ending with the cheese). Bake 400° for 15 minutes or until it bubbles. Serves 6 to 8.

QUICK CHICKEN CASSEROLE — Mary Frazier

1 can cream of chicken soup
1/2 c. milk
1/4 c. mayonnaise
2 (5 to 6 oz.) cans boned chicken (cut into bite sized pieces)
1 (3 1/2 oz.) can chow mein noodles

Mix the soup, milk, mayonnaise, until smooth. Add chicken and the noodles. Put in a casserole dish. Bake 375° for 25 minutes or until done. Serves 3 to 4.

SALAMI — Norma Woodman, Betty Crubaugh

3 lb. hamburger
3 heaping T. Morton Tenderquick salt
1/2 tsp. black pepper
1/2 tsp. red cayenne pepper
1/2 tsp. garlic powder
1/2 tsp. mustard seed
1 tsp. liquid smoke

Mix well and refrigerate 3 days. Mix everyday. On the third day, shape into rolls and bake at 200° for 3 1/2 to 4 hours.

LEFTOVER OMELETS (serves 4) — Bobbie Friend

6 eggs
4 T. water
1 med. onion (chopped)
1 sm. bell pepper
1 c. diced meat (any leftover roast, chicken, ham, pork or hamburger)
1 1/2 to 2 c. longhorn cheese (grated)
1/2 tsp. tarragon
4 T. butter

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LEFTOVER OMELETS (Continued).

Beat eggs and water in bowl until well blended; set aside. Brown meat, onion, bell pepper, tarragon in butter until onions are clear. In non-stick skillet well heated, pour 1/4 to 1/2 cup egg in; mixture will spread. When eggs start to set on one side, add meat mixture; top with cheese. Side that has no meat on, fold over meat and cheese mix. Let cook 3 minutes longer to melt the cheese. Place in oven to keep warm, while cooking others.

Variations: serve onion gravy, beef, chicken or milk gravy over top of the omelet; omit the cheese.

CHEESE BALL — Dessia Danning

1 (8 oz.) pkg. cream cheese
1 (4 oz.) pkg. sharp Cheddar cheese (shredded)
1 T. chopped pimento
Dash of red pepper
Dash of salt
1 T. chopped green pepper
1 tsp. finely chopped onion
1 tsp. lemon juice
1 tsp. lemon juice
1 tsp. Worcestershire sauce
Finely chopped nuts

Place cream cheese in bowl and cream well until soft and smooth. Add shredded cheese and mix well. Add remaining ingredients except nuts and blend well. Shape into a ball and wrap in waxed paper. Roll in nuts after chilled.

PINTO BEANS — Bobbie Friend

2 c. dried pinto beans
8 c. water
3 tsp. salt
1/2 c. sugar
2 T. mustard
1/4 c. bacon grease
1 tsp. garlic

Mix all ingredients together. Bring to a boil with high heat; then simmer slowly 8 hours. If beans cook down, add more water. Delicious served with corn bread, fried potatoes and sliced tomatoes.

TUNA FILLED TOMATO STARS — Eleanor Rensch

2 sweet pickles (chopped)
1 (6 1/2 oz.) can tuna
3/4 c. finely chopped celery
1/4 c. chopped sweet pepper
2 hard boiled eggs (chopped)
1 T. minced onion
1/3 c. mayonnaise
6 med. tomatoes

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TUNA FILLED TOMATO STARS (Continued).

Break up the tuna; add celery, pepper, eggs, pickles and onion. Moisten with mayonnaise; chill. Turn tomatoes stem down and cut not quite through in 6 sections and spread apart. Sprinkle with a little salt and fill with tuna salad. Serve on lettuce leaf and top with slices of olives.

SALMON PUFFS

Betty Crubaugh
Pauline Cleveland
Linda Lanning

2 eggs (well beaten)
3/4 c. flour
1 tsp. baking powder
1/4 tsp. salt
1/8 tsp. pepper
1/2 c. milk
1 tsp. onion
1 (1 lb.) can salmon (drained and flaked) canned mackerel may be used

Combine eggs, flour, baking powder, salt, pepper and milk in bowl. Mix until well blended. Add onion and salmon. Mix well. Drop by tablespoons into 1/2 inch fat heated to 375°. Fry for 2 to 3 minutes, turning to brown both sides. Drain on paper towels.

UNDERCOVER MEAT LOAF

Joyce Baker

2 lb. ground beef
1 onion (chopped)
1 egg
1 1/2 tsp. salt
1/2 c. mashed potatoes (instant flakes)
2 tsp. Worcestershire sauce
2 (8 oz.) can tomato sauce
1 can crescent rolls

Combine all ingredients except the rolls with tomato sauce. Shape into loaf pan; bake at 350° for 45 minutes. Remove loaf and place rolls across it. Bake another 15 minutes.

HAWAIIAN VENISON

Pauline Cleveland

1 lb. venison steaks
1/4 c. flour
1/4 c. margarine
1/2 c. boiling water
1 tsp. salt
2 or 3 green peppers
1/2 c. drained pineapple chunks
2 1/2 tsp. cornstarch
1/2 c. pineapple juice
1/4 c. vinegar
1/2 c. sugar
2 1/2 tsp. soy sauce

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HAWAIIAN VENISON (Continued).

Cut the steaks into 1 inch cubes; dredge with flour. Brown in margarine in the skillet. Add water and salt; simmer until tender. Cut green peppers into 1 inch cubes; bring to a boil in small amount of water. Cook for 10 minutes; drain. Add green peppers and pineapple to the venison. Combine cornstarch, juice, vinegar, sugar and soy sauce in pan. Simmer until thickened. Pour sauce mixture over the venison; simmer for 5 minutes. May be served over Chinese noodles or rice. Yield 4 to 6.

HAMBURGER CASSEROLE — Joyce Baker

1 lb. ground beef
1/2 c. celery (cut up)
1/4 c. onion (cut up)
1 c. vegetable soup
1/4 tsp. salt
1 c. mashed potatoes

Brown beef, celery and onion. Add the soup and salt; put in 1 quart baking dish. Bake at 425° for 15 minutes. Put the mashed potatoes on top.

MUSHROOM MEAT LOAF — Joyce Baker

1/2 c. rolled oats
1 can mushroom soup
1 1/2 lb. ground beef
1 egg
Onion salt
1/4 tsp. ground nutmeg
1/2 c. milk

Mix and shape into loaf; place in pan and bake at 350° for 1 hour.

TUNA NOODLE CRISPS — Joyce Baker

4 oz. noodles
1/4 c. Crisco
1/3 c. onion
1 can mushroom soup
1/2 c. bread crumbs
1/2 c. milk
1 tsp. salt
1 can tuna

Oven 350°. Cook noodles; melt Crisco. Mix soup, milk, onion, salt, tuna and noodles. Place in baking dish; sprinkle bread crumbs on top. Bake at 350° for 25 to 30 minutes.

TURKEY OYSTER STUFFING — Linda Lanning

1 c. onion (diced)
1/2 c. celery (diced)
1/2 c. butter or margarine
1 c. (8 oz.) oysters
2 tsp. poultry seasoning
1 tsp. salt
1 tsp. sage
1 egg
1 or 2 c. water
12 c. bread (dry and cubed)

Saute' onions and celery in butter. Add the oysters and seasonings; cook 2 minutes. Add water and egg to the butter mix. Pour over the bread crumbs. Mix and place in 2 quart baking dish. Bake at 350° for 1 hour. Omit the egg and water if baked in a turkey. Yield 14 cups or will stuff 17 to 20 pound turkey.

PORK CHOP CASSEROLE — Linda Lanning

Set out 2 large skillets, 1 medium bowl and 1 (9x13 inch) baking pan.

6 pork chops
2 to 3 lb. hash browned or regular fried potatoes
2 (10 3/4 oz.) cans cream of mushroom soup
6 slices American cheese
1 1/2 soup cans of milk or about 16 oz.

Cut the bone from pork chops, flour and brown in skillet. Put the potatoes in the other skillet. Mix the soup and milk in bowl and let set until needed. When the pork chops and potatoes are browned, place in baking pan in layers. Pork chops on the bottom, topped with cheese, then the hash browns. All covered with the soup. Bake in 350° oven for 1 hour. Serve hot. 6 servings. Can be fixed 1 to 2 days before, but do not bake until ready to serve.

MACARONI AND CHEESE — Betty Smith

Cook about 1 1/2 cups macaroni in salted water until tender. Drain. Put 1/4 cup butter in pan over low heat; add 1 1/2 cups county line cheese, diced. Add macaroni and stir to mix and melt cheese. Pour in baking dish. Cover with slices of Velveeta cheese. Bake at 350° for 45 minutes or until brown on top. You can make as much as you want just use equal amounts of macaroni and cheese.

STUFFED CABBAGE

Sue Johns

1 head cabbage
1 lb. ground chuck
1 T. precooked rice
1 sm. onion (grated)
2 eggs
1 tsp. salt
1/4 tsp. pepper
1 lg. onion (sliced)
2 (8 oz.) cans tomato sauce
2 (No. 2 1/2) cans tomatoes
2 lemons
1 tsp. salt
1/4 tsp. pepper
1/2 to 1 c. brown sugar

Remove 12 large leaves from the cabbage. Shave off the thick part of each. Pour on boiling water to make the leaves easy to roll. Start heating the oven to 375°. Combine chuck with the rice, grated onion, eggs, 1 teaspoon salt and 1/4 teaspoon pepper. Place mound of meat mix in cup part of each leaf. Arrange layers of rolled leaves with seam side down and sliced onion in Dutch oven. Pour on tomato sauce, tomato and juice of the lemons. Add 1 teaspoon salt, 1/4 teaspoon pepper. Bring to boil on top of the stove. Sprinkle with brown sugar to taste. Bake, covered, 1 hour. Uncover and bake 2 hours.

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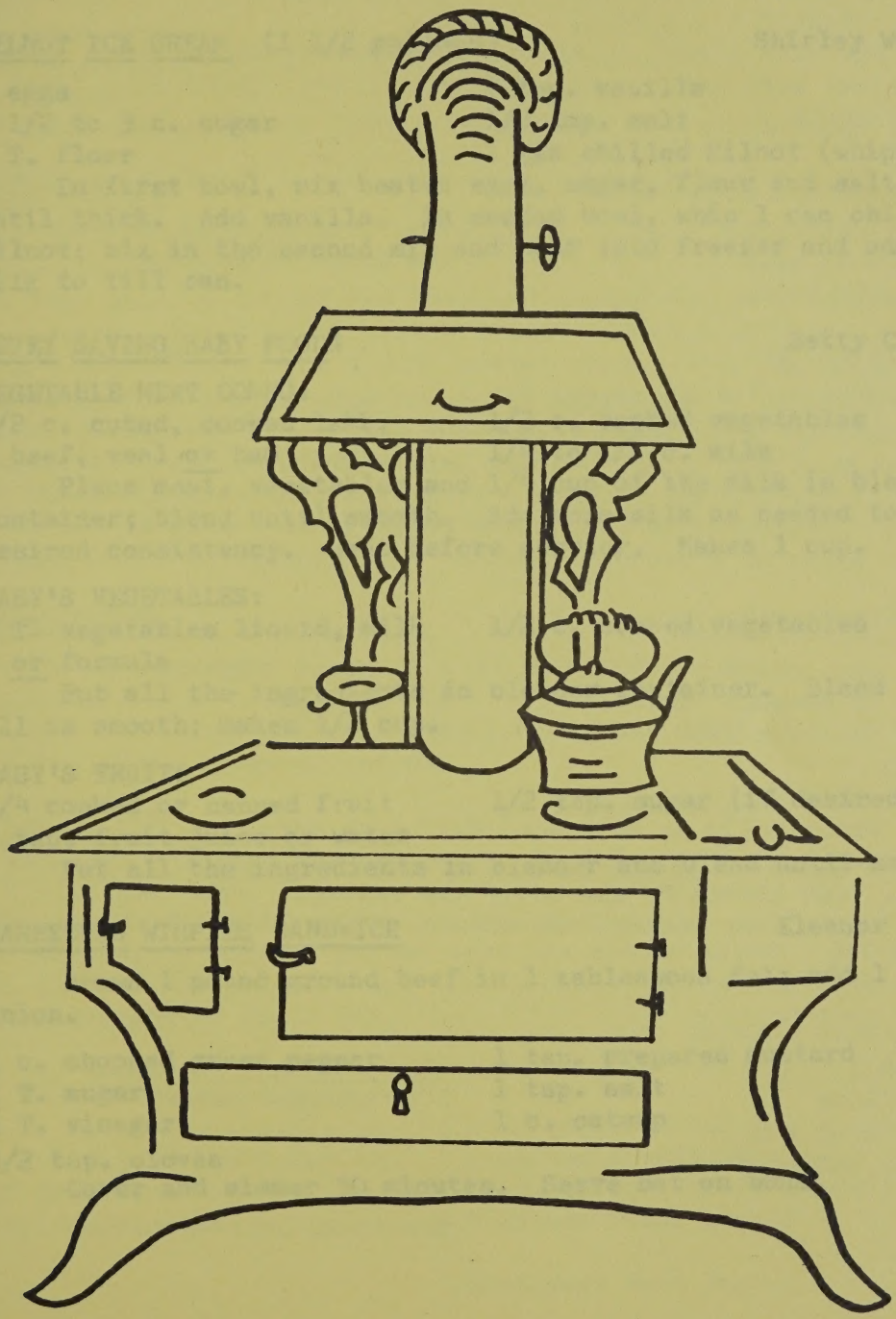
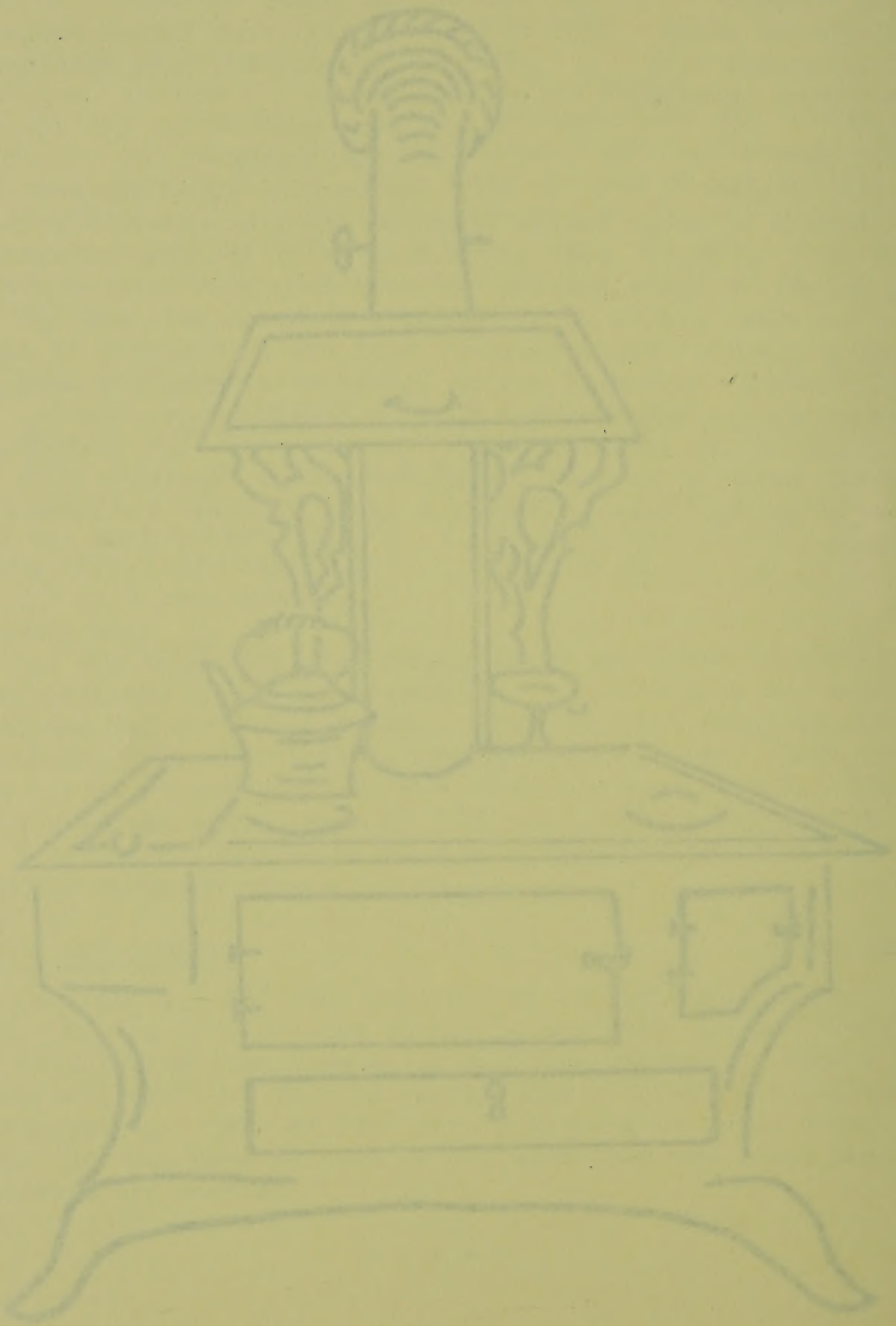
ADDITIONAL RECIPES

MISCELLANEOUS - SOUPS
SANDWICHES - SAUCES - POEMS - ETC.





MISCELLANEOUS - SOUPS SANDWICHES - SAUCES - POEMS - ETC.

MILNOT ICE CREAM (1 1/2 gallons) Shirley Wooster

5 eggs
2 1/2 to 3 c. sugar
1 T. flour
2 tsp. vanilla
1/2 tsp. salt
1 can chilled Milnot (whipped)

In first bowl, mix beaten eggs, sugar, flour and salt until thick. Add vanilla. In second bowl, whip 1 can chilled Milnot; mix in the second mix and pour into freezer and add milk to fill can.

MONEY SAVING BABY FOODS Betty Crubaugh

VEGETABLE MEAT COMBO:

1/2 c. cubed, cooked lamb, beef, veal or ham
1/2 c. cooked vegetables
1/4 to 1/2 c. milk

Place meat, vegetables and 1/4 cup of the milk in blender container; blend until smooth. Add more milk as needed to give desired consistency. Heat before serving. Makes 1 cup.

BABY'S VEGETABLES:

2 T. vegetables liquid, milk or formula
1/2 c. cooked vegetables

Put all the ingredients in blender container. Blend until all is smooth; makes 1/2 cup.

BABY'S FRUIT:

3/4 cooked or canned fruit
2 tsp. fruit juice or water
1/2 tsp. sugar (if desired)

Put all the ingredients in blender and blend until smooth.

BARBECUED WIMPIES SANDWICH Eleanor Rensch

Brown 1 pound ground beef in 1 tablespoon fat; add 1 chopped onion.

1 c. chopped green pepper
1 T. sugar
1 T. vinegar
1/2 tsp. cloves
1 tsp. prepared mustard
1 tsp. salt
1 c. catsup

Cover and simmer 30 minutes. Serve hot on buns.

REMOVE MILDEW

Opal Guingrich

Use 1 c. household ammonia
1/2 c. vinegar
1/4 c. soda

Mix with 1 gallon hot water and scrub the surface. Rinse with clear warm water. When surface is dry, spray with Lysol disinfectant.

MAKE YOUR OWN BUBBLE BATH

Shirley Wooster

1/2 c. detergent
1 c. Epsom salt
4 or 5 drops food coloring
Few drops of cologne

Mix well.

YEAST STARTER

Pauline Willms

Dissolve 1 yeast cake in cup of warm water. Put in fruit jar. Add 1/2 cup sugar, 1 teaspoon salt; fill jar nearly full with warm potato water. Set in warm place overnight. Stir and take 3/4 cup starter and add 2 cups warm water and mix your bread. Leave rest to start next baking, but add sugar and potato water as needed, but add no more yeast.

BREAKFAST CASSEROLE

Terry Sutton

8 oz. can crescent rolls
10 to 12 sausage links
8 oz. Monterey Jack cheese
6 eggs
1/3 c. milk
2 T. green pepper
1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. oregano

Press rolls on bottom of 9x13 inch pan; then 1/2 way up the sides. Seal all holes. Place sausage over the crescent rolls. Cut cheese up and cover the sausage. Pour rest of ingredients over sausage and cheese. Bake 20 to 25 minutes at 425°.

MOIST DATE PUDDING

Mary Frazier

NUMBER 1:
1 c. flour
1 c. brown sugar
1 tsp. baking powder
1 c. chopped dates
1/2 c. milk

Continued Next Page.

MOIST DATE PUDDING (Continued).

NUMBER 2:

1 c. brown sugar
1 1/4 c. boiling water
1 T. butter
1 tsp. vanilla
Nuts if wanted

Pour Number 2 over Number 1 and bake 325° until done.

ORANGE PUDDING — Mary Frazier

Juice of 2 oranges and 2 lemons mixed with
1 1/2 c. sugar

This goes on top of the pudding. Grind the peel of 1 orange and 1 lemon. Grind 1 1/2 cups raisins. Cream 1 1/2 cups sugar and 1/2 cup butter. Add 2 well beaten eggs. Stir in the ground mixture: 1 1/2 cup sweet milk, 1 1/2 teaspoons baking soda, Pinch of salt, and 2 3/4 cups flour. Put the pudding in pan and pour over the juice mixture. Bake at 325° to 350° in 13x9 inch or 12x8 inch cake pan. Serve plain or with whipped cream. It is good served at small meetings or afternoon parties with coffee or tea.

LEMON DELIGHT — Maxine Johnson

1 stick of margarine
1 c. flour
1/2 c. chopped nuts

Mix and press in 8x12 or 9x13 inch pan. Bake 15 minutes at 375°. Cool.

1 c. Cool Whip
8 oz. cream cheese (softened)
1 c. powdered sugar

Mix and spread over first layer. Chill 15 minutes.

2 pkg. instant lemon pudding
3 c. milk

Whip until thick. Spread over the second layer. Spread with the remaining Cool Whip. Use 9 ounce size of Cool Whip. Cool overnight or until set.

HAM AND CHEESE SUPPER SANDWICH — Phyllis Carr

1/4 c. margarine (soft)
1/4 c. mustard, horseradish if preferred
2 tsp. poppy seed
6 hamburger buns
6 slices country ham
1 sm. onion (thinly sliced)
6 slices Swiss cheese

Continued Next Page.

HAM AND CHEESE SUPPER SANDWICH (Continued).

Mix together margarine, mustard and poppy seeds. Spread mixture on both top and bottom of inside of buns. Place ham slice on bottom half of each bun. Top with onion slice and a slice of cheese. Close sandwich and wrap in foil. Place directly in a 350° oven for about 20 minutes. These can be heated over a hot outdoor grill for about 20 minutes.

CREAM PUFFS — Loretta Imse

Heat to a rolling boil in saucepan:
1 c. water
1/2 c. butter

Stir in all at once:
1 c. sifted flour

Stir vigorously over low heat until mixture leaves the pan and forms into a ball (about 1 minute). Remove from heat. Beat in thoroughly one at a time, 4 eggs. Drop from spoon onto baking sheet forming 8 mounds 3 inches apart. Bake until puffed golden brown and dry. Allow to cool away from drafts. Temperature 400° medium hot oven. Amount 8 large puffs.

Cut off the tops with a sharp knife. Scoop any filaments of soft dough; fill with sweetened whipped cream. Replace tops and dust with confectioners' sugar. Serve cold.

MAID-RITE SANDWICHES — Mary Frazier

1 lb. hamburger
1 tsp. pepper
1 tsp. sugar
2 tsp. mustard (prepared)
Salt to taste
Onion (optional)

Put the ingredients in double boiler and steam until done over medium heat. Serve on a bun with onion and pickles.

SPICED APPLESAUCE — Bobbie Friend

2 qt. peeled pared apples
2 c. sugar
1 to 1 1/2 tsp. pumpkin pie spice
1/2 tsp. salt

Cut apples in quarters; place in pan. Cover with water just to the top of apples. Boil 10 to 15 minutes until soft. Mash lightly with potato masher. Add sugar, salt and spice. Cook over low heat 15 minutes. May be served warm or cold. Yields 6 cups.

CRANBERRY RELISH — Mary Frazier

1 pkg. red Jello
1 pkg. Indian Trail cranberry-orange relish
1/3 c. concentrated frozen orange juice
1 to 2 apples (cubed with the peel on)

Dissolve Jello in 1 cup hot water; put in other ingredients and refrigerate until solid. A holiday meal never seems complete without Grandma's cranberry relish.

HOMEMADE CONDENSED MILK — Betty Crubaugh

1/2 c. boiling water
3 T. butter or margarine
1/2 c. granulated sugar
1 1/3 c. instant milk powder

To insure success, use boiling water with the dry milk. Have the butter, sugar and milk measured ahead of time. Measure boiling water into blender container. Add butter, then sugar and milk powder. Blend once, scrape down the sides, then blend until completely smooth. About 30 seconds. Pour out and let stand until cool and thick. Use immediately or cover and refrigerate. Makes 1 1/3 cups. Use as you would boughten condensed milk

HOMEMADE SYRUP — Pauline Cleveland

1 c. brown sugar
1 c. white sugar
1 c. light Karo syrup
1 c. water

Mix all ingredients and cook until sugar dissolves. Add 1/2 teaspoon maple flavoring.

WHITE SAUCE — Pauline Willms

2 T. butter
2 T. flour
1/2 tsp. salt
1/8 tsp. pepper
1 c. milk

Melt butter in saucepan over low heat; blend in flour, salt, pepper and heat until the mixture bubbles, stirring constantly. Remove from heat, gradually add milk, stirring. Cook rapidly until the sauce comes to a boil. Stir constantly. Cook 1 minute. Makes 1 cup.

For cream gravy: Combine meat drippings, 1/2 cup and 1/2 cup flour in saucepan, stirring until brown. Add 2 cups milk. Stir until smooth.

BASIC WHITE SAUCE

Betty Shank

THIN WHITE SAUCE FOR SOUPS:

1 T. butter or margarine
2 T. cornstarch
1 c. milk
1/2 tsp. salt
1/8 tsp. pepper

Melt butter in pan. Blend in cornstarch, salt and pepper. Gradually add milk. Heat to boiling point over direct heat and then boil gently 2 minutes, stirring constantly. Makes 1 cup sauce.

MEDIUM WHITE SAUCE FOR CREAMED VEGETABLES, MEAT, FISH, EGGS OR SCALLOPED DISHES:

Increase butter to 1 1/2 tablespoons and cornstarch to 1 tablespoon. Proceed as directed above. Makes 2 cup sauce. Combine with 2 cups drained, cooked, or canned vegetables, diced meat, flaked fish or 4 hard cooked sliced eggs. Serves 4.

THICK WHITE SAUCE FOR CROQUETTES OR SOUFFLES:

Increase butter to 2 tablespoons and cornstarch to 2 1/2 tablespoons. Proceed as for thin white sauce. Makes 1 cup sauce.

FOR BETTER GRAVY:

3 T. fat or meat drippings
2 T. cornstarch
1 1/2 c. water
3/4 tsp. salt
1/8 tsp. pepper

Blend fat and cornstarch over low heat until it is a rich brown color, stirring constantly. Gradually add water, salt and pepper. Heat to boiling over direct heat; then boil gently 2 minutes stirring constantly. Makes 1 1/2 cups.

CHEESE SAUCE

Pauline Willms

Mix in a pan:

1 can mushroom soup
1/2 c. canned milk
1 c. cut up cheese
1/2 tsp. salt

Stir over low heat until cheese is completely melted. Serve over any vegetable.

CREAM OF MUSHROOM SOUP — Betty Crubaugh

1/2 lb. fresh mushrooms
2 or 3 T. table fat
2 c. thin white sauce
Salt and pepper to taste

Wash and chop mushrooms and cook a few minutes in hot fat. Add mushrooms and seasonings to the sauce. Heat just to boiling. Makes 4 servings.

PEACH CREAM FREEZE — Ginny Bayles

1 can peach pie filling
1 can Eagle Brand milk
1 sm. can crushed pineapple
1 sm. container Cool Whip
1 tsp. almond extract

Mix pie filling with a can of Eagle Brand milk, drain pineapple and add to mixture. Add Cool whip and almond extract. Mix well and freeze; slice and serve with Cool Whip and with a maraschino cherry.

CUCUMBER SOUP — Ruth Craig

4 med. cucumbers (sliced thin)
1 med. onion (sliced thin)
4 T. melted butter
3 tsp. flour in cucumber and onion before broth
3 c. chicken broth (you can make broth with 4 chicken bouillon cubes)

Stir cucumbers and onion in butter. Stir with wooden spoon until wilted. Add broth slowly. Bring to boil and cook slowly 10 minutes. Beat 1 egg yolk in large bowl. Beat in 1/2 cup cream or Half and Half. Pour cucumber soup over egg and cream and eat.

TOMATO SOUP — Betty Crubaugh

2 1/2 c. cooked or canned tomatoes
1/4 c. chopped onion
1/2 tsp. sugar (if desired)
2 c. thin white sauce
Salt and pepper

Put tomatoes, onion, sugar in a blender container. Blend until smooth. Add tomato mix slowly to warm white sauce, stirring constantly. Season to taste with salt and pepper. Heat the soup rapidly until just hot enough for serving. Be careful not to overheat. Serve at once. Makes 4 servings.

SANDWICH ON A STICK — Eleanor Rensch

Dip franks into batter made of:
1 c. pancake mix
1 T. sugar
2/3 c. water

Fry 2 to 3 minutes in 1 inch deep fat (375°) or until lightly brown. Drain. Insert skewers. Serve with potato chips and 7-Up.

APPLE TAPIOCA DESSERT — Betty Crubaugh

3 c. sliced tart apples
2 T. butter or oleo
1/4 tsp. cinnamon
1/3 c. Minute Tapioca
1 tsp. salt
2 1/2 c. water
1 c. firmly packed brown sugar
1 to 2 T. lemon juice

Arrange apples in greased baking dish. Dot with butter and sprinkle with cinnamon. Combine remaining ingredients in saucepan. Let stand 5 minutes. Cook and stir over medium heat until mixture comes to a full boil, 6 to 8 minutes. Pour over apples in baking dish. Cover and bake in moderate oven, 375°, 25 minutes or until apples are tender. Remove from oven and stir. Serve warm with cream. Makes 6 to 8 servings.

ONION OR CELERY SAUCE

1/2 c. finely chopped onion or celery
1 T. butter or margarine
1 T. flour
1/4 tsp. salt
1 c. milk
1 tsp. Worcestershire sauce if you like

Cook onion or celery in fat until tender. Stir in flour and salt. Slowly blend in the liquid. Cook over low heat, stirring constantly until thickened. Add Worcestershire sauce, if you like before serving. Makes 1 cup sauce. Good over vegetables or meat.

PUMPKIN RICE PUDDING — Betty Crubaugh

1 (16 oz.) can (2 c.) pumpkin
3/4 c. sugar
1/3 tsp. salt
1 tsp. ground cinnamon
1/2 tsp. ginger
1/4 tsp. ground cloves
2 slightly beaten eggs
1 (14 1/2 oz.) can evaporated milk (approximately 1 2/3 c.)
2/3 c. precooked rice
1/2 c. raisins (if desired)

Continued Next Page.

PUMPKIN RICE PUDDING (Continued).

In mixing bowl, combine pumpkin, sugar, salt and spices. Stir in eggs. Add evaporated milk; mixing well. Add rice and raisins. Pour mixture into 1 1/2 quart casserole. Place casserole in pan; filling pan with water to depth of 1 inch. Bake 350° oven for 15 minutes. Stir until well combined. Bake 50 to 60 minutes longer or until firm. Top with whipped cream.

CHOPPED HAM SANDWICHES — Eleanor Rensch

1 lb. chopped ham
1 (1/2 lb.) pkg. Velveeta cheese
1 onion (chopped)
1 c. celery (chopped)
1 T. vinegar
1 T. sugar
2 T. mayonnaise

Mix all together; then place in buns and wrap each in foil. Place in 350° oven for 20 minutes.

KOOL-AID ICE CREAM (flavored freeze) — Betty Crubaugh

1 env. Kool-Aid (unsweetened)
1 c. sugar
1/2 c. hot water
1 2/3 c. (13 oz.) can evaporated milk

Dissolve Kool-Aid and sugar in hot water. Chill evaporated milk in shallow pan for about 20 minutes. Spoon into chilled bowl and beat with mixture until soft peaks form. Add Kool-Aid mixture gradually and continue beating until mixture will stand in stiff peaks. Spoon into shallow pan and freeze until firm. Approximately 3 to 4 hours. Makes 6 cups or 12 servings.

FRUIT PUDDING — Pauline Willms

Put a can of cherries or peaches into bottom of 2 quart baking dish. Make batter as follows:

1/2 c. sugar
1/2 c. milk
1 tsp. melted butter or margarine
1 c. flour
1/2 tsp. salt
1 tsp. baking powder
1 tsp. vanilla

Mix together and pour over fruit. Bake 20 to 30 minutes at 350°.

APPLE CRANBERRY DESSERT — Mae Engle

1 (3 oz.) pkg. strawberry gelatin
3/4 c. boiling water
1 (8 oz.) can whole cranberry sauce
1 T. grated orange rind
1 c. finely chopped apple

Dissolve the gelatin in hot water. Add cranberry sauce and orange rind. Chill until thickened, then fold in apples and pour into individual glasses to set.

CHERRY DELIGHT — Lucy Munger

Cream 1 1/2 cups sugar and 1 cup butter or oleo. Add 4 eggs, one at a time, 2 cups flour and 1 tablespoon lemon juice. Beat until stiff. Put on cookie sheet and mark into squares; put 1 tablespoon cherry pie filling in each square. Bake 30 minutes at 350°. Dust with powdered sugar.

BREAD PUDDING — Pauline Willms

Take about 6 to 8 day old sweet rolls and cut up onto 1 inch pieces. Add 1/2 cup raisins. Put this into a 2 quart casserole.

Make a custard of:
4 eggs
3/4 c. sugar
3 c. milk
1 tsp. cinnamon

Pour over the sweet roll mixture and bake about 30 minutes at 375°.

RHUBARB CRISP — Betty Shank R. N.

PASTRY BATTER:
1 qt. frozen rhubarb
1 1/2 to 2 c. sugar or diet substitutions
3 c. flour, 1/2 tsp. salt
1 egg
1/2 c. margarine

Mix together and bake 400° for 45 minutes; can mix sugar and flour or graham cracker crumbs and scatter over the top for crunchy.

GLAZED FRUIT — Darlene Gillespie

1 can of crushed pineapple
1 can mandarin oranges

Don't drain. Add 1 package instant vanilla pudding and refrigerate. You can fix a day ahead. When ready to serve, add fresh or frozen strawberries. Drain off the juice if the berries are frozen. If not sweet enough add more sugar. Add bananas last if desired.

CORN COB SYRUP — Betty Crubaugh

Boil 1 dozen clean, red corn cobs from one to two hours in enough water to leave 1 pint of liquid when done. Then strain and add 2 pounds brown sugar. Boil as long as you wish as some prefer a thick syrup and others prefer a thin syrup.

BAKED BANANA COMPOTE — Mary Frazier

5 firm bananas
1 sm. diced apple (do not peel)
1/3 c. orange juice
3 T. lemon juice
1/4 c. or more sugar or honey
1/3 c. grated coconut

Peel and cut the bananas in 1/2 inch slices in 1 quart casserole. Add apple. Mix the juices and sugar; then pour over the fruit. Bake 400° until apples are tender, 10 to 15 minutes. Sprinkle with coconut and serve warm.

ICE CREAM BARS — Norma Woodman

2 c. coarsely crushed corn flake cereal
1 (3 1/2 oz.) can flaked coconut
1/2 c. chopped nuts
1/2 c. packed brown sugar
1/3 c. butter or margarine (melted)
1/2 gal. vanilla brick ice cream

Mix cereal, coconut, nuts, brown sugar and butter. Press 2/3 of the mixture (about 3 1/2 cups) in ungreased baking pan, 13x9x2 inches. Slice ice cream; press on cereal layer. Sprinkle remaining cereal mixture over top. Cover and freeze until firm, at least 4 hours. Cut into bars, about 3x2 inches. 16 servings.

A lemon will yield nearly double the amount of juice, if it is heated thoroughly before squeezing.

APPLE NUT PUDDING — Pauline Cleveland

1 egg (beaten)
3/4 c. sugar
1/2 tsp. vanilla
1/2 c. sifted all-purpose flour
1/4 tsp. salt
1 c. chopped unpared tart apples
1/2 c. chopped nuts

Combine egg, sugar and vanilla. Sift flour and baking powder and salt. Add dry ingredients to egg mixture. Blend well. Stir in apples and nuts. Spread in greased 8x8x2 inch baking dish. Bake at 350° for 30 minutes. Delicious.

CHERRY DELIGHT — Jo Knepley

1 (21 oz.) can cherry pie filling
1 (20 oz.) can crushed pineapple
1 can Eagle brand milk
1 carton Cool Whip

Mix all together. Serve at once or freeze and use as wanted. Good, too.

CINNAMON PUDDING — Edythe Gillen

2 c. brown sugar
2 heaping tsp. butter
1/2 c. cold water

Let come to a boil and set aside.

1 c. granulated sugar
2 heaping T. butter
1 c. milk
2 scant c. of flour
2 rounded tsp. baking powder
1 tsp. cinnamon

Put batter into pan; pour sauce over the top. Sprinkle with nuts. Serve with whipped cream or ice cream.

LEMON-VANILLA ICE CREAM — Opal Guingrich

2 (3 3/4 oz.) pkg. instant vanilla or 1 pkg. lemon and 1 pkg. vanilla
4 eggs
1/2 c. sugar
2 c. Half and Half
1 tsp. vanilla

Prepare pudding mix. Beat eggs; add sugar and Half and Half until well mixed. Add pudding mix to egg mixture and when well blended, pour in freezer container and freeze. Makes approximately 2 quarts. Strawberries or any other type of fruit may be used.

SPRY PAN COAT — Betty Crubaugh

1/2 c. Spry — 1/4 c. flour

Mix Spry with the flour to form a smooth mixture. Keep in covered dish on the kitchen shelf. This will stay sweet and fresh. Use for greasing cake pans, muffin pans, cookie sheets, etc.

HINTS — Jeanie Burkett

1. Use hair spray on cloth to remove ball point pen ink.
2. Apply white vinegar to cloth to put new crease like in pants, or for hemming.
3. A good soaking cleanser for dentures is 1/2 white vinegar, to 1/2 water.
4. To remove lint or hair from clothes use scotch tape sticky side out.

HINTS — Mildred Lash

1. To remove lime from coffee pot or tea kettle, make a strong solution of vinegar and water and boil. It will loosen lime.
2. To remove bleach smell from hands, pour small amount of vinegar into palms of hands, and rub together; then wash with soup and water.
3. Keep a can of lighter fluid in house to remove tar, grease, from carpets or clothes, etc. Keep away from flames.

WEDDING ANNIVERSARY GIFTS

	TRADITIONAL	MODERN
First	Paper	Clocks
Second	Cotton	China
Third	Leather	Crystal/glass
Fourth	Fruit/flowers	Appliances
Fifth	Wood	Silverware
Sixth	Candy/iron	Wood
Seventh	Wool/copper	Desks sets
Eighth	Bronze/pottery	Linens/laces
Ninth	Pottery/willow	Leather
Tenth	Tin/aluminum	Diamond jewelry

Continued Next Page.

WEDDING ANNIVERSARY GIFTS (Continued).

	TRADITIONAL	MODERN
Eleventh	Steel	Fashion jewelry
Twelfth	Silk/linen	Pearls
Thirteenth	Lace	Textiles/furs
Fourteenth	Ivory	Gold jewelry
Fifteenth	Crystal	Watches
Twentieth	China	Platinum
Twenty-fifth	Silver	Silver
Thirtieth	Pearl	Diamond
Thirty-fifth	Coral	Jade
Fortieth	Ruby	Ruby
Forty-fifth	Sapphire	Sapphire
Fiftieth	Gold	Gold
Fifty-fifth	Emerald	Emerald
Sixtieth	Diamond	Diamond

EVERYDAY USE WITH THE METRIC SYSTEM

FOOD:

Milk	1 liter	1.06 quarts
Butter	1 kilogram	2.2 pounds
Lemon juice	1 gram	0.035 ounces
Flour	1 liter	4.23 cups
Sugar	1 milliliter	0.067 Tablespoons
Salt	1 milliliter	0.203 teaspoons
Water	1 liter	2.1 pints

DISTANCE:

1 centimeter	0.4 inches
1 meter	3.3 feet
1 meter	1.1 yards
1 kilometer	0.6 mile

AREA:

1 sq. centimeter	0.16 sq. inch
1 sq. meter	1.2 sq. yards
1 sq. kilometer	0.4 sq. mile
1 hectare	2.5 acres

TEMPERATURE:

0 DEGREE CELSIUS	32 degrees Fahrenheit
37 degrees Celsius	98.6 degrees Fahrenheit
100 degrees Celsius	212 degrees Fahrenheit

MEASURING CUPS WILL MOST LIKELY SHOW BOTH CUNCES AND GRAMS OR CUPS (AND THEIR FRACTIONS) AND MILLILETERS:

1 cup	=250 milliliters (ml)
1/4 cup	=62 1/2 ml
1 teaspoon	=5 ml
1 tablespoon	=15 ml
1 pint	=0.47 liter (l)
1 quart	=0.95 l
1 gallon	=3.8 l
1 liter	=2.1 pint
1 liter	=1.06 quart
1 liter	=0.26 gallon

EVERYDAY USE WITH THE METRIC SYSTEM

CLOTHING:	Metric Size	U.S. Size
Women		
Dresses	38	10
	40	12
	42	14
	44	16
Stockings	2	9
	4	10
	6	11
Shoes	35	5
	36	6
	38	7
Mens		
Shirts	35	14
	37	15
	40	16
Socks	25.5	10
	28	11
	29.25	11 1/2
Shoes	41	8
	44	10
	46	12

JELLY HINT — Archie Altman

Shave some wax into your jelly glasses and then pour your hot jelly into the glasses. Wax will melt to rise to the top thus sealing the jelly.

FOREVER WEDDING CAKE — Betty Crubaugh

1 c. true love (rounded)
1 c. perfect trust and confidence (heaping)
1 pinch of unselfishness

Sprinkle of interest in all he does. Mix all the ingredients with a pint of sympathy. Flavor with a bright fireside and a loving kiss. Bake well all your life.

HAPPY HOME RECIPE — Eleanor Rensch

4 c. of love
2 c. of loyalty
3 c. of forgiveness
1 c. of friendship
6 spoons of hope
2 spoons of tenderness
2 qt. of faith
1 barrel of laughter

Take love and loyalty, mix it with faith. Blend with tenderness, kindness and understanding. Add friendship and hope, then sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helping.

LOVER'S WEDDING CAKE — Betty Crubaugh

4 lb. love
1/2 lb. buttered youth
1/2 lb. sweet temper
1/2 lb. forgetfulness
1/2 lb. powered wits
1/2 oz. dry humor
2 T. sweet arguments
1/2 pt. rippling laughter
1/2 wine glass common sense

Put the flavor of love, good looks and sweet temper into a furnished house. Mix the butter of youth together with the blindness of faults and self forgetfulness, throw in dry humor and sweet arguments; then add to the above. Pour in gently rippling laughter, work together until all is well mixed. Then bake gently forever.

COOKBOOKS

Cookbooks tell delicious stories
Passed on down through the ages
Recipes of years gone by
Leaves no space for empty pages.

Present cooks tell their stories
Different from Mom's way
There's no dash or pinch or smidgen
In this ever changing day.

But bread is still made in loaves
Cookies still a childs delight
In these pages sure-fire ways
To make them turn out right.

So gathered here a great collection
Recipes past and present are told
Something for each generation
Whether the cook is young or old.

YOUR WORKSHOP

The kitchen is a workshop where you
Cut, fit and mold;
And behold the finished product
be it hot or cold;
It takes a lot of practice to cook a
meal just right.
And many times your kitchen will
really look a sight.
It surely is amazing what a bit of
food will do,
To lift up peoples spirits, to make a smile
come through.
It's over cups of coffee and pieces of thick pie.
You can laugh and plan, and talk of things
And maybe even cry
So, of all the rooms within your house
I think you're sure to find, the kitchen is
A place to work, and bring you "peace of mind".

NEVER PUT A QUESTION MARK WHERE GOD HAS PUT A PERIOD.

MY FAVORITE WORDS ARE THESE.

The Lord will certainly give to you,
Not always the way you most desire,
But always He gives, what you require.
So accept what He sends,
Be it "Bitter or Sweet".
For God knows best, what makes life complete.

Mrs. John Little

A GIFT OF FRIENDSHIP

Friendship is a priceless gift
That cannot be bought or sold,
But it's value is far greater
Than mountains made of gold.
For gold is cold and lifeless
And can neither see nor hear
And in the time of trouble,
It is powerless to cheer.
It has no ears to listen,
No heart to understand,
Cannot bring you comfort
Or reach out a helping hand.
So when you ask God for a gift,
Be thankful if he sends,
Not diamonds, pearls or rubies,
But the love of real, true friend.

Author Unknown

The more you give, the more you get,
The more you laugh, the less you fret.
The more you do unselfishly,
The more you live abundantly,
The more of everything you share,
The more you'll always have to spare.
The more you love, the more you'll find
That life is good and friends are kind.
For only what we give away
Enriches us from day to day.

Author Unknown

QUANTITIES TO SERVE 50 PEOPLE

Coffee	1 1/2 lbs.
Loaf sugar	1 1/2 lbs.
Cream	1 1/2 quarts
Whipping cream	2 pints
Milk	3 gallons
Fruit Cocktail	3 gallons
Fruit Juice	2 (No. 10) cans
Tomato Juice	2 (No. 10) cans
Soup	2 1/2 gallons
Oysters	9 quarts
Wieners	12 1/2 pounds
Meat Loaf	12 lbs.
Ham	20 lbs.
Beef	20 lbs.
Roast pork	20 lbs.
Hamburger	15 to 18 lbs.
Chicken for pie	20 lbs.
Potatoes	17 1/2 lbs.
Scalloped potatoes	2 1/2 gallons
Vegetables	2 (No. 10) cans
Baked Beans	2 1/2 gallons
Beets	15 lbs.
Cauliflower	9 lbs.
Cabbage for slaw	10 lbs.
Carrots	16 lbs.
Bread	5 loaves
Rolls	100
Butter	1 1/2 lbs.
Potato salad	6 quarts
Fruit salad	10 quarts
Vegetable salad	10 quarts
Lettuce	10 heads
Salad dressing	1 1/2 quarts
Pies	9
Cakes	4
Ice cream	2 gallons
Cheese	1 lb.
Pickles	1 quart
Nuts	1 1/2 lbs. sorted

TO REMOVE STAINS FROM WASHABLES:

Alcoholic beverages:

Presoak or sponge fresh stains immediately with cold water, then with cold water and glycerine. Rinse with vinegar for a few seconds if the stains remain. These stains may turn brown with age. If wine stain remains, rub with concentrated detergent, wait 15 minutes, rinse. Repeat if necessary. Wash with detergent in hottest water safe for the fabric.

Blood:

Presoak in cold or warm water at least 30 minutes. If the stain remains soak in lukewarm ammonia water, 3 tablespoons ammonia per gallon of water. Rinse. If the stain remains, work in detergent and wash, using bleach safe for the fabric.

Candle Wax:

Use a dull knife to scrape off as much wax as possible. Place fabric between 2 blotters of facial tissues, using a warm iron. Remove color stain with non-flammable dry cleaning solvent. Wash with detergent in the hottest water possible.

Chewing Gum:

Rub the area with ice then scrape off with a dull knife. Sponge with dry cleaning solvent; allow to air dry. Wash in detergent and hottest water possible for fabric.

Chocolate and cocoa:

Presoak stain in cold or warm water. Wash in hot water with detergent. Remove any grease stains with dry cleaning solvent. If color remains, sponge with hydrogen peroxide and wash again.

Coffee:

Sponge or soak with cold water as soon as possible. Wash, using detergent and bleach safe for the fabric. Remove cream grease stains with non-flammable dry cleaning solvent. Wash again.

CRAYON:

Scrape with dull knife. Wash in hottest water possible for fabric with detergent and 1 to 2 cups baking soda.

TO REMOVE STAINS FROM WASHABLES (Continued).

Deodorants:

Sponge the area with white vinegar, if stain remains soak with denatured alcohol. Wash with detergent in hottest water possible for fabric.

Dye:

If dye transfers from a non-colorfast item during washing, immediately bleach discolored items. Repeat if necessary before drying. On whites use color remover. Caution do not use color remover around the washer or in the washer or dryer, as it may damage the finish.

Egg:

Scrape with dull knife. Presoak in cold or warm water for 30 minutes. Remove grease with dry cleaning solvent. Wash in hottest water for fabric with detergent.

Fruit and fruit juices:

Sponge with cold water. Presoak in cold or warm water for at least 30 minutes. Wash with detergent and bleach safe for the fabrics.

Grass:

Presoak in cold water for at least 30 minutes. Rinse. Pretreat with detergent. Wash using detergent, hot water and bleach safe for the fabric. On acetate and colored fabrics, use 1 part alcohol to 2 parts water.

Grease, Oil and Tar:

Method 1: Use powder or chalk absorbents to remove as much grease as possible. Pretreat with detergent or non-flammable dry cleaning solvent, or liquid shampoo. Wash in hottest water possible using plenty of detergent.

Method 2: Rub spot with lard, and sponge with a non-flammable dry cleaning solution. Wash in hottest water possible.

Ink, Ball Point Pen:

Pour denatured alcohol through the stain. Rub petroleum jelly. Sponge with non-flammable dry cleaning solvent. Wash with detergent and bleach safe for the fabric.

Continued Next Page.

TO REMOVE STAINS FROM WASHABLES (Continued).

Ink, Fountain Pen:

Run cold water through the stain until no more color is seen. Rub lemon juice and detergent in. Let stand 5 minutes. Wash. If a yellow stain remains, use a commercial rust remover or oxalic acid, as for rust stains. Caution handle with care. Keep out of the reach of children, such chemicals will remove the finish from permanent press.

Lipstick:

Loosen stain with non-flammable dry cleaning solvent. Rub detergent in until the stain outline is gone. Wash in hottest water possible.

Meat Juice:

Scrape with dull knife. Presoak in cold water for 30 minutes. Wash with detergent and bleach safe for the fabric.

Mildew:

Pretreat as soon as possible with detergent. Wash. If stain remains sponge with lemon juice and salt. Dry in the sun. Wash in hottest water possible with detergent and bleach safe for the fabric. Note: Mildew is very hard to remove, treat promptly.

Milk, Cream, Ice Cream:

Presoak in cold or warm water for 30 minutes. Wash; sponge any grease spots with non-flammable dry cleaning solvent. Wash again.

Nail Polish:

Sponge with polish remover or banana oil. Wash. If the stain remains, sponge with denatured alcohol to which a few drops of banana oil is added. Wash again. Do not use polish remover on acetate or triacetate fabrics.

Paint:

Oil base: Sponge stains with turpentine, cleaning fluid or paint remover. Pretreat and wash in hot water. For old stains, sponge with banana oil and then wash with non-flammable dry cleaning solvent.

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TO REMOVE STAINS FROM FABRICS (Continued).

Paint:

Water bsse: Scrape off the paint with dull knife. Wash with detergent in water as hot as is safe for the fabric.

Perspiration:

Sponge fresh stain with ammonia, old stain with vinegar. Presoak in cold or warm water. Rinse, then wash in the hottest water safe for the fabric. If fabric is yellowed, use bleach. If stain still remains, dampen with meat tenderizer or pepsin. Let stand 1 hour. Brush off and wash. For persistent odor, use colorless mouthwash.

Rust:

Soak in lemon juice and salt or oxalic acid solution, 3 tablespoons oxalic acid to 1 pint water. A commercial rust remover can be used.

Scorch:

Wash with detergent and bleach safe for the fabric. On heavier scorching, cover the stain with dampen with hydrogen peroxide. Cover this with dry cloth and press with hot iron. Rinse well.

Soft Drinks:

Sponge immediately with cold water and alcohol. Heat and detergent may set the stain.

Tea:

Sponge and soak with cold water as soon as possible. Wash using detergent and bleach safe for fabric.

One Ingredient For Another

For these:	You may use:
1 whole egg for thickening or baking	2 egg yolks or 2 tablespoons dried whole egg plus 2 1/2 tablespoons water.

Continued Next Page.

ONE INGREDIENTS FOR ANOTHER (Continued).

For these:	You may use:
1 cup butter or margarine for shortening	7/8 cup lard or rendered fat, with 1/2 teaspoon salt. Or 1 cup hydrogenated fat, cooking fat sold under brand name with 1/2 teaspoon salt.
1 square, 1 ounce chocolate	3 or 4 tablespoons cocoa plus 1/2 tablespoon fat
1 teaspoon double acting baking powder	1 1/2 teaspoons phosphate baking powder or 2 teaspoons tartrate baking powder
Sweet milk and baking powder, for baking	Equal amount of sour milk plus 1/2 teaspoon soda per cup. Each 1/2 teaspoon soda with 1 cup sour milk takes the place of 2 teaspoons baking powder and 1 cup sweet milk.
1 cup sour milk for baking	1 cup sweet milk mixed with one of the following: 1 tablespoon vinegar, or 1 tablespoon lemon juice, or 1 3/4 teaspoons cream of tartar.
1 cup whole milk	1/2 cup evaporated milk plus 1/2 cup water or 4 tablespoons dry whole milk plus 1 cup water or 4 tablespoons non-fat dry milk plus 2 teaspoons table fat and 1 cup water.
1 cup skim milk	4 tablespoons non-fat dry milk plus 1 cup water.

Continued Next Page.

ONE INGREDIENT FOR ANOTHER (Continued).

For these:	You may use:
1 tablespoon flour for thickening	1/2 tablespoon cornstarch, potato starch, rice starch, arrowroot starch or 1 tablespoon granulated tapioca.
1 cup cake flour	7/8 cup all-purpose flour
1 cup all-purpose flour for baking breads	Up to 1/2 cup bran, whole wheat or corn meal plus enough flour to fill cup.

RHUBARB CRUNCH — Mary Crawford

1 c. flour	3 c. diced rhubarb
1 c. rolled oats	1/2 c. white sugar
1 c. brown sugar	1 T. water
1/2 c. margarine	1 tsp. cinnamon

Mix first 4 ingredients together until crumbly. Pat mixture in bottom of greased 9x9 inch pan. Cover with the rhubarb, sugar, water and cinnamon mixture. Top with other half of oatmeal mix. Bake 45 minutes at 400°. Use more white sugar if needed.

PUMPKIN SPICE DESSERT — Betty Crubaugh

1 c. Bisquick, baking mix	1/2 tsp. salt
1/2 c. quick cooking oats	1 tsp. ground cinnamon
1/2 c. packed brown sugar	1/2 tsp. ground ginger
1/4 c. firm margarine	1/4 tsp. cloves
1 (16 oz.) can pumpkin	1/2 c. chopped walnuts
1 can evaporated milk	1/2 c. packed brown sugar
2 eggs	2 T. oleo
3/4 c. granulated sugar	Spiced whipped butter

Heat oven to 350°. Mix baking mix, oats, 1/2 cup brown sugar, and 1/4 cup oleo until crumbly. Press in rectangular pan 13x9x2 inch. Bake 10 minutes; cool slightly. Beat the pumpkin, milk, granulated sugar, salt and spices. Pour over the baked layer. Bake 20 minutes. Mix nuts, 1/2 cup brown sugar and 2 tablespoons oleo, until crumbly. Sprinkle over the filling. Bake until set 15 to 20 minutes; cool completely. Serve with spiced whipped cream.

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PUMPKIN SPICE DESSERT (Continued).

SPICED WHIPPED CREAM:

Beat 1 cup chilled whipping cream in chilled bowl until soft peaks form. Beat in 1 tablespoon sugar, 1 teaspoon grated orange peel and 1/2 teaspoon ground cinnamon until soft peaks form.

MAKE YOUR OWN SAUCE MIX

1/2 c. (1 stick) oleo
1/2 c. flour
1/2 c. non-fat dry milk powder
2 T. onion powder
2 tsp. salt
1/4 tsp. pepper

Combine the ingredients in a medium size bowl with a pastry blender until the mix is crumbly. Spoon into a freezer container seal; label and date. Makes 2 cups.

HOW TO USE:

Combine 2 cups vegetables, 1/2 cup water, 1/2 teaspoon salt. Put in pan and lower the heat; cook for 5 minutes. Stir in 3 tablespoons sauce mix; mix well. Cook, stirring constantly until the sauce thickens and bubbles, 3 minutes. Makes 4 servings.

Thin sauce equals 1/4 cup mix plus 1 cup water.
Medium sauce equals 1/2 cup mix plus 1 cup water.
Thick sauce equals 3/4 cup mix plus 1 cup water.

PUMPKIN ICE CREAM SQUARES — Betty Crubaugh

1 1/2 c graham cracker crumbs
1/4 c sugar
1/4 c. melted butter
1 (16 oz.) can solid pack pumpkin
1/2 c. brown sugar
1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. ginger
1/8 tsp. cloves
1 qt. vanilla ice cream

Mix the crumbs with the sugar and butter; press into bottom of pan. Combine the pumpkin with the sugar, salt and spices; add the ice cream and beat to blend. Pour into the crumb crust and freeze. Then cut and serve.

PUDDING MIX

4 c. non-fat dry milk powder
1 1/2 c. sugar
1 c. cornstarch
1/2 tsp. salt

Continued Next Page.

PUDDING MIX (Continued).

Stir all ingredients together and store in covered jar at room temperature. To use, combine 1 cup pudding mix with 2 cups water in a saucepan. Heat to boiling over medium heat, stirring constantly. Boil 1 minute. Stir in 2 tablespoons butter and and 1 teaspoon vanilla.

CHOCOLATE PUDDING:

Add 4 tablespoons cocoa and 1/2 teaspoon butter to the pudding mix.

COCONUT PUDDING:

Stir in 1/3 cup coconut after the mix is cooked.

BANANA PUDDING:

Slice a ripe banana and divide it between 4 pudding cups. Pour vanilla pudding over the banana.

PEANUT BUTTER PUDDING:

Add 1/4 cup peanut butter while cooking.

BUTTERSCOTCH:

Use firmly packed brown sugar instead of white sugar.

BANANA PUDDING — Betty Crubaugh

1 (5 5/8) pkg. vanilla instant pudding
3 c. cold milk
1 c. whipping cream (whipped)
50 vanilla wafers
4 lg. bananas

Prepare pudding mix according to package directions, using 3 cups milk; fold in half of the whipped cream. Reserve 6 vanilla wafers and 1 banana, slice the remaining bananas. Arrange a layer of wafers in the bottom of a 2 quart round baking dish or bowl. Spread 1 quarter of the pudding over the wafers, top with sliced banana. Place wafers around the sides of the dish, continue layering wafers, pudding, banana, ending with the pudding. Cover and chill for 3 hours. Garnish with the remaining banana, wafers and whipped cream. Makes 8 to 10 servings.

SPICE GLAZED FRUITS Joyce Baker

1 c. peach halves
1 (15 1/2) can pineapple rings
1 lg. bananas
3 T. brown sugar
3 T. butter
1/8 tsp. cloves
1/8 tsp. salt

20 minutes before serving, preheat the broiler for 10 minutes. Drain the fruit well; slice the banana into chunks. Mix ingredients. Spread on top of fruits. Broil 3 to 4 minutes. Add bananas and heat until brown.

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SALADS - SALAD DRESSINGS

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ORANGE SALAD

Shirley Wooster

1 lb. box cottage cheese
1 lg. Cool Whip
1 sm. box orange Jello
1 sm. can drained pineapple
1 sm. can drained mandarin oranges

Place cottage cheese in bowl and stir in orange Jello. Mix orange and pineapple in cheese and then add Cool Whip.

PEAR WALDORF SALAD

Eleanor Rensch

8 to 10 lg. pears
2 c. diced celery
2 T. lemon juice
1/2 c. nuts
1/4 tsp. salt
2 T. mayonnaise
1 c. cream (whipped)
1/2 c. drained bing cherries

Peel and core pears; dice and sprinkle with lemon juice and salt. Combine whipped cream and mayonnaise. Add to pears and celery. Chill. Before serving, garnish with the cherries and nuts.

PISTACHIO SALAD

Eleanor Rensch

1 box pistachio pudding mix (instant)
1 sm. container Cool Whip
1 lg. can crushed pineapple
1 can mandarin oranges
Juice from the pineapple

Mix pudding mix with the juice. Add Cool Whip and mix. Add fruit and stir gently.

FROSTED SALAD

Lucy Munger

1 lg. pkg. lemon Jello
2 c. boiling water
2 c. 7-Up
1 (No. 2) can crushed pineapple (keep the juice)
1 c. miniature marshmallows
2 or more bananas (diced)

Pour boiling water over Jello. Add 7-Up and chill until partially set. Drain the pineapple. Fold the pineapple, marshmallows and bananas into Jello. Pour into oblong glass pan.

TOPPING:

1 c. sugar
2 T. flour
1 c. pineapple juice
1 egg
2 T. butter
1 c. whipped cream

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FROSTED SALAD (Continued).

Beat egg; add sugar, flour and juice. Cook over low heat until thick. Add butter; let cool. Then fold in whipped cream and spread over the Jello. Sprinkle American and Parmesan cheese over the top.

POTATO SALAD — Carol Bickle

1 doz. hard boiled eggs
1 doz. med. boiled potatoes
1 bunch celery
2 med. onions

Chop up and mix together the above and put in refrigerator to cool.

DRESSING:

3/4 c. vinegar
1 c. sugar
2 tsp. flour
2 eggs
1 tsp. prepared mustard
Salt and pepper to taste
1 c. milk

Warm vinegar in saucepan. Add sugar. Combine mustard and flour and eggs in cup. Add mustard, flour and eggs to vinegar and sugar in pan. Cook until thick. Set aside to cool. After cool, add salt, pepper and milk. Pour over potatoes, eggs, celery, onion. Mix well and serve.

CUCUMBER DRESSING — Betty Crubaugh

1/2 med. cucumber
1 c. dairy sour cream
2 T. lemon juice
2 T. sugar or substitute to equal 2 T.
1/2 tsp. salt

Halve the cucumber lengthwise; remove the seeds and cut in pieces. Add to blender container with the remaining ingredients. Blend until cucumber is finely chopped. Chill if desired. Makes 2 cups.

BAKED CHICKEN SALAD — Mary Frazier

2 c. diced cooked chicken
1 1/2 c. diced celery
3 diced boiled eggs
1/4 c. chopped almonds (optional)
1 tsp. lemon juice
1/4 tsp. pepper
1/2 c. salad dressing

Mix everything and spread in flat pan 1 inch deep. Cover with 1 cup grated cheese and 1 cup crushed potato chips. Bake 375° until it bubbles approximately 20 minutes. Serves 4 or 5.

THREE BEAN SALAD — Pauline Willms

1 can cut green beans
1 can red kidney beans
1 can yellow wax beans
1 sm. green pepper (finely chopped)
1 sm. onion (finely chopped)
3/4 c. sugar
1 tsp. salt
1/2 c. vinegar
1/2 c. oil

Drain the juice from the beans. Put in a bowl and mix in salt and pepper. Add onion and green pepper. Combine the sugar, vinegar and oil. Pour over bean mixture. Put in refrigerator and let marinate for 2 days.

MEXICAN CHEF SALAD — Betty Crubaugh

6 c. torn lettuce
1 c. shredded carrot (about 2)
1 c. diced celery (about 2 stalks)
2 c. shredded Amercian cheese (about 8 oz.)
2/3 c. milk
1 c. cooked ham (cut in juliene strips)
1 c. cooked chicken (cut in juliene strips)
2 tomatoes (diced)
3 T. sliced green onion
3 T. chopped seeded, canned green chilies
3 T. sliced pitted ripe olives
2 c. corn chips

In large salad bowl, combine lettuce, carrot and celery. Arrange ham, chicken, tomatoes and green onion on top. In heavy pan, combine cheese and milk. Cook and stir over low heat until the cheese is melted and mixture is smooth. Stir in the chilies and olives. Just before serving, pour the sauce over the salad. Toss lightly. Serve at once. Pass corn chips to sprinkle over each serving. Makes 6 servings.

Note: If desired, cheese sauce may be made ahead and served cold. Increase milk in sauce to 1 cup. Chill until serving time. Pour over the salad just before serving.

FROZEN CHERRY SALAD — Betty Crubaugh

1 (4 oz.) pkg. whipped cream cheese
1 (4 1/2 oz.) frozen whipped dessert topping (thawed)
1 (21 oz.) can cherry pie filling
2 (11 oz.) cans mandarin oranges (drained)

Continued Next Page.

FROZEN CHERRY SALAD (Continued).

Stir together cream cheese and dessert topping. Gradually, add pie filling. Set aside 2 or 3 orange sections for garnish. Fold in remaining oranges. Line bottom of 9x5x3 inch loaf pan with waxed paper. Pour in the mix. Cover and freeze overnight. Let stand 10 minutes at room temperature before serving. Garnish with reserved oranges. Makes 8 to 10 servings.

CREAM CHEESE AND PINEAPPLE SALAD — Pauline Willms

2 sm. pkg. lime Jello
2 c. boiling water

Dissolve Jello and let set in refrigerator until slightly thickened. When thickened, add 1/2 pint whipping cream. Fold in 1 large package cream cheese, softened.

Then add:
2 T. salad dressing
1/4 c. nutmeats
1 can crushed pineapple

Put maraschino cherries on top and put in refrigerator until set.

24 HOUR SLAW — Betty Crubaugh

3/4 c. vinegar
1/2 c. sugar
1 tsp. dry mustard
1 tsp. celery seed
1 1/2 tsp. salt
1 c. salad oil
1 head of cabbage
1 onion

Combine vinegar, sugar, dry mustard, celery seed and salt in pan. Bring to a boil. Remove from heat. Add salad oil. Firmly cut head of cabbage and onion. Pour liquid over vegetables and cover. Refrigerate overnight. This will keep a week.

CARROT SALAD — Edna Shank

Cook 6 cups sliced carrots until tender. Drain well. Add 1 large green pepper (chopped) and 1 onion. Mix well. Add 1 cup tomato soup, 3/4 cup vegetable oil, 1/2 cup vinegar. This will keep in refrigerator.

HOT BACON DRESSING OVER COOKED GREENS — Pauline Willms

2 strips bacon (cooked and diced)
1 1/2 T. chopped onion
1 T. cornstarch
1/2 c. vinegar
1/2 c. water
1 T. sugar
1/4 tsp. salt
Dash of pepper

Cook bacon and set aside. Cook onion in bacon fat slowly until tender, but not brown. Add cornstarch with a little water, to make paste; mix well. Slowly add vinegar and water. Bring to a boil, stirring constantly. Add sugar, salt and pepper. Toss with vegetables just before serving. Makes 1 cup dressing.

APRICOT SALAD — Martha Dalton

Bring to a boil 1 (16 ounce) can crushed pineapple. Then add 1 large package apricot Jello. Mix well. Set aside to cool.

Mix together:
1 (8 oz.) pkg. cream cheese
1/2 c. sugar
2 pkg. Dream Whip (mixed up)

Add these to the first mixture. Add nuts if desired.

HAZEL'S FROZEN CABBAGE SALAD — Hazel Miller

1 med. size head cabbage
1 c. carrots
1 c. mango
Shredded cabbage
1 tsp. salt
1 c. celery

Let stand 2 hours. Squeeze out the water and add carrots, mango. Make syrup 2 cups sugar, 1/2 cup water. Boil 1 minute; cool. Add 1 cup vinegar, 1 teaspoon mustard seed.

GRANDMA'S LETTUCE SALAD

Cut or tear into a large bowl: 4 cups crisp lettuce; toss with a mixture of 1/2 cup cream, 1 to 1 1/2 teaspoons sugar, 1/4 teaspoon salt and 3 or 4 teaspoons vinegar. Yield 6 servings.

PISTACHIO SALAD — Martha Dalton

1 (3 1/2 oz.) instant pistachio pudding
1 (1 lb. 4 oz.) can pineapple and juice

Combine the above ingredients together. Then add:

1 (8 oz.) tub of Cool Whip
1 or 2 c. marshmallows

Combine all ingredients and eat. You can add nuts if desired.

COTTAGE CHEESE SALAD — Mae Engle

1 sm. can mandarin oranges (drained)
1 sm. can crushed pineapple and juice
1 pt. sm. curd cottage cheese
1 sm. container (4 1/2 oz.) whipped topping
1 (3 1/2 oz.) pkg. strawberry gelatin (use dry)

Mix all ingredients together and pour into mold or rect-rectangular dish. Refrigerate 1 hour. Any combination of fruits or gelatin may be used. Try orange or strawberry-banana gelatin with 2 cups of fresh strawberries or raspberry gelatin with raspberries.

BEET SUPPER SALAD — Betty Crubaugh

1 lb. beets (cooked and sliced)
1 sm. clove garlic (halved)
6 c. leaf lettuce
1/4 c. sliced green onion with tops
1 (6 to 7 oz.) can tuna (chilled and well drained)
1/2 c. celery
2 hard cooked eggs (chopped)
1/2 c. mayonnaise or salad dressing
1/2 tsp. salt
Dash of pepper

Chill the beets. Just before serving, rub a salad bowl with garlic. Combine the leaf lettuce and onion in salad bowl. Arrange the beets, tuna, celery and eggs on top. Combine mayonnaise with salt and pepper; dollop in the center of salad. Garnish with additional onions if desired. To serve, toss lightly. Makes 6 to 8 servings.

HOMEMADE SALAD DRESSING — Mildred Lash

For potato, bean salad, etc. Beat 2 eggs until frothy. Add 2 cups sugar, 3 rounding tablespoons flour and beat well. Then add 1/2 cup vinegar and 1/2 cup water until it boils and is thick as you want it; you may add 1/2 cup Miracle Whip salad dressing to this if you want and mix over the salad.

The employee who watches the clock will always be one of the hands.

HONEY SALAD DRESSING — Eleanor Rensch

1/2 c. sugar
1 T. lemon juice
1 tsp. paprika
1/4 c. vinegar
Pinch of salt
1 tsp. grated onion
1 tsp. celery seed
1 c. salad oil
1/3 c. honey

Beat all together. Keep in covered container in refrigerator. Stir before using each time.

GOOD SALAD DRESSING — Eleanor Rensch

1 c. catsup
1/2 c. vinegar
1 c. sugar
2 c. salad oil
Medium onion (chopped)

Beat or shake well in covered container and keep in the refrigerator.

BLENDER MAYONNAISE — Judy Penix

1 lg. egg
1 T. vinegar
1/2 tsp. salt
1/4 tsp. dry mustard
1/8 tsp. paprika
Dash cayenne pepper
1 c. salad oil
1 T. lemon juice

Put egg, vinegar, salt, dry mustard, paprika and cayenne in blender. Cover and blend until mixed thoroughly. With blender running slowly, gradually pour half of salad oil into blender. Stop blender and scrape sides as necessary with rubber spatula. Add lemon juice to mixture in blender. With blender running slowly, gradually add remaining salad oil. Makes about 1 1/4 cups.

SALAD DRESSING — Pauline Cleveland

1 1/2 c. oil
1 1/2 c. sugar
2 c. catsup
3 T. vinegar
1 onion (grated)
Celery seed

Chop onion first; then blend all ingredients.

TACO SALAD — Cindy Weigman

1 head lettuce
1 lb. hamburger (fried crisp)
1 med. onion (chopped)
1 pkg. Cheddar shredded cheese
1 tomato (chopped)
1 pkg. taco chips (crushed)
1 tsp. taco seasoning
Russian or Western dressing

Stir all together, except the seasoning and dressing. Then sprinkle seasoning over salad and put enough dressing onto coat the salad and stir.

SLAW THAT KEEPS — Maxine Johnston, Genevieve Johnston

1 lg. head of cabbage
1 tsp. salt
2 c. sugar
1 c. vinegar
1/2 c. water
1/2 bunch celery (chopped)
1 red mango
1 green mango (chopped)
1/2 tsp. celery seed
1/2 tsp. mustard seed

Shred cabbage; sprinkle with the salt and let stand for 2 hours. Squeeze out the cabbage; boil sugar, vinegar and water. Let stand until cool. Then combine cabbage, celery, mangoes; add seeds and dressing. Place in container; keeps in refrigerator.

CAULIFLOWER SALAD — Terry Sutton

1 lg. head of lettuce (broken in pieces)
1 lg. purple onion (cut into thin rings)
1 lb. bacon (fried in 1 inch pieces and drained)
1 head cauliflower (cut in tiny bits)

Arrange ingredients in container. Then mix together in another bowl.

1/4 c. sugar
1 1/4 c. salad dressing
1/3 c. Parmesan cheese

Pour the dressing on top of ingredients. Do not mix until the next day before serving. Serves 12.

LIME SALAD — Edythe Gillen

1 box lime Jello or lemon
16 lg. marshmallows

Let set until partially set; then whip. Add:

1/2 c. crushed pineapple
3 T. salad dressing
1/2 c. chopped celery
1/2 c. chopped nuts

Stir together after the Jello is whipped.

PINK CHAMPAIGN SALAD — Martha Dalton

8 oz. cream cheese
3/4 c. sugar
2 lg. mashed bananas
1 (10 oz.) frozen strawberries and juice
1 (14 oz.) can crushed pineapple (drained)

Combine all ingredients. Pour in a long cake pan; freeze. Cut into serving pieces. Serve frozen or partially thawed.

WATERMELON SALAD — Bobbie Friend

1 sm. watermelon
1 honey dew melon
1 cantaloupe
2 qt. ginger ale

Cut watermelon in half. With melon scooper shape balls of watermelon, honey dew, cantaloupe; toss all 3 together. Pour 1 quart of ginger ale over the mixture. Chill well at least 4 hours. Chill other quart of ginger ale. Right before serving, drain old ginger ale off and pour fresh chilled ginger ale over the melons. For festive touch melon mix may be served in watermelon shell.

LAYERED SALAD — Betty Crubaugh

2 qt. iceberg lettuce (chopped)
3 c. green pepper (chopped)
1 1/4 qt. carrots (chopped)
1 1/4 qt. cauliflower (sliced thin)
1 qt. cucumber (sliced thin)
1 qt. celery (sliced thin)
3 c. radishes (sliced thin)
3 1/2 c. zucchini (sliced thin)
2 2/3 c. red onion (sliced thin)
1 lb. bacon (cooked and chopped)
6 hard cooked eggs (chopped)
1 c. parsley (minced)
3 c. mayonnaise
1 c. dairy sour cream
2 tsp. seasoned salt
1 tsp. garlic powder
6 cherry tomatoes

Chop each vegetable, eggs and bacon separate and set aside. Combine mayonnaise, sour cream, seasoned salt and garlic powder. In 2 gallon punch bowl, or other large bowl, layer as follows: lettuce, green pepper, carrot, cauliflower, 2 cups dressing, cucumber, celery, radish, zucchini, onion and remaining 2 cups dressing. Cover and refrigerate for at least 12 hours. At serving time, sprinkle bacon around the edge. Fill center with the egg. Sprinkle parsley between the bacon and egg. Garnish with tomatoes. Makes 2 gallons of salad. This is great for a big get together.

24 HOUR VEGETABLE SALAD

Loretta Imse

3 c. torn Romaine
Salt and pepper
Sugar
1 1/2 c. shredded Swiss cheese
4 hard cooked eggs
1/2 lb. bacon (crisp, cooked and crumbled)
3 c. torn leaf lettuce
1 (10 oz.) pkg. frozen peas (thawed, 2 c.)
3/4 c. mayonnaise
2 T. sliced green onions with the tops)

Place Romaine in bottom of bowl. Sprinkle with salt, pepper and sugar. Top with 1 cup of the cheese. Layer eggs atop the cheese and sprinkle with salt. Next layer in order half the leaf lettuce, bacon and the peas. Spread the mayonnaise over the top; sealing to the edge of the bowl. Cover and refrigerate for 24 hours. Garnish with the remaining cheese, bacon and green onion. Toss before serving.

FROZEN CRANBERRY SALAD

Dessia Danning

1 lb. cranberries (ground)
2 c. sugar

Let set for 2 or 3 hours. Add 1 1/2 cups miniature marshmallows, 1 (No. 2) can crushed pineapple, drained well and whip 1 pint of cream. Add 1 cup pecans. Mix and freeze.

CRANBERRY SALAD

Joyce Baker

2 pkg. strawberry Jello
2 c. water (boiling)
1 pkg. cranberries

Cook until they pop.

Add:
1 c. sugar
1 (29¢) can crushed pineapple
1 c. nuts (crushed)
2 c. Tokay grapes

Drain the juice off pineapple; split the grapes. Remove the seeds; cut up. Add the nuts, cover with cream.

COTTAGE CHEESE SALAD IN TOMATOES

Joyce Baker

3 med. tomatoes
1 box cottage cheese
1/3 c. carrots (grated)
1/3 c. cucumbers (diced)
1/3 c. onion (chopped)
4 radishes (grated)
1/4 tsp. salt
1 T. Italian style dressing

Cut tomatoes in half crosswise. With spoon, scoop out the pulp. Combine ingredients. Spoon into the tomatoes.

AMBROSIA, SOUR CREAM SALAD

Betty Smith

I call 6 cup salad.

1 c. mandarin orange sections (drained)
1 c. pineapple cubes (drained)
1 c. grated coconut
1 c. miniature marshmallows
1 c. sour cream
1 c. grapes (cut in half, I use dark)

Combine and chill, do not cover. I add pecans and maraschino cherries about 1/2 cup of each; cut in quarters. This recipe may be doubled.

FRUIT FESTIVE JELLO SALAD

Betty Smith

LIME LAYER:

1 pkg. lime Jello
1 c. hot water
1 c. crushed pineapple (right from the can)

Pour into dish. Let set until firm.

CHEESE LAYER:

2 tsp. unflavored gelatin (Knox)
3 T. cold water
1 pkg. cream cheese (8 oz.)
1/2 tsp. sugar
1/2 c. milk

Put the gelatin in cold water; then heat until clear. Put the cheese in a bowl and add the sugar. Beat with beater, adding milk slowly. Add gelatin and beat. Pour over the lime Jello.

STRAWBERRY LAYER:

2 pkg. strawberry Jello
2 c. hot water
1 box frozen strawberries (I let them thaw, then cut in half)

Add strawberries to the Jello. Pour this over the cheese layer, and let set until firm; then serve. Do not cover in the refrigerator as it will get watery.

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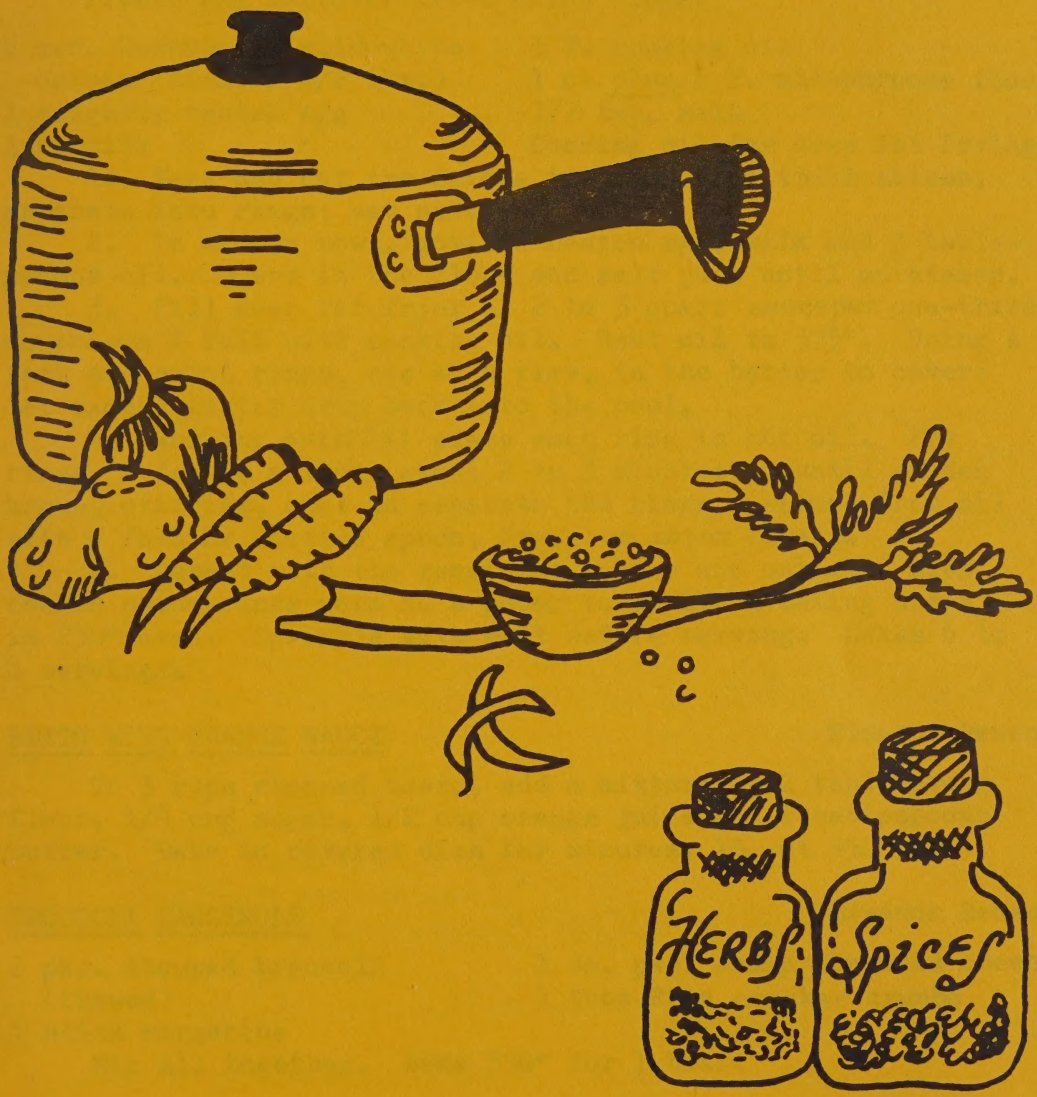
ADDITIONAL RECIPES

VEGETABLE DISHES



VEGETABLE DISHES

DEEP FRIED ONION RINGS

Betty Crubaugh

Freeze any leftover fried onion rings.

6 med. Bermuda or mild white onions (about 2 1/2 lbs.)
1 slightly beaten egg
1 c. milk
3 T. cooking oil
1 c. plus 2 T. all-purpose flour
1/2 tsp. salt
Cooking oil for deep fat frying

1. Peel and cut the onions into 1/4 inch thick slices, separate into rings; set aside.

2. In medium bowl, combine beaten egg, milk and 3 tablespoons oil. Blend in the flour and salt just until moistened.

3. Fill deep fat fryer or 2 to 3 quart saucepan one-third to one-half full with cooking oil. Heat oil to 375°. Using a fork dip onion rings, one at a time, in the batter to cover; let excess batter drip back into the bowl.

4. Working quickly; place each ring in hot oil. Fry rings, a few at a time, about 2 to 3 minutes or until golden brown, stirring, once to separate the rings. Remove from oil with a fork or slotted spoon; drain on paper towels.

5. Repeat with the remaining batter and onions. Keep cooked onion rings warm on a paper towel lined baking sheet in 250° oven. Sprinkle with salt before serving. Makes 6 to 8 servings.

BEETS WITH ORANGE SAUCE

Eleanor Rensch

To 3 cups chopped beets, add a mixture of 2 tablespoons flour, 1/4 cup sugar, 1/2 cup orange juice and 2 tablespoons butter. Bake in covered dish for minutes, 15, at 350°.

BROCCOLI CASSEROLE

Eleanor Rensch

2 pkg. chopped broccoli (thawed)
1 stick margarine
1 sm. pkg. sharp shredded cheese
1 tube Ritz cracker crumbs

Mix all together. Bake 350° for 1 hour.

SCALLOPED SWEET POTATOES AND PINEAPPLE — Blanche De Lancey

6 med. size sweet potatoes (cooked)
6 slices pineapple (cut in sm. pieces)
3/4 c. pineapple juice
1/2 c. brown sugar
1/4 c. butter

Slice sweet potatoes into 1/4 inch slices. Arrange alternate layers of sweet potatoes and pineapple in baking dish, so there are 4 layers in all. Combine pineapple juice, brown sugar and butter. Boil 3 minutes and pour over sweet potatoes and pineapple. Bake at 375° for 1 hour. You can put marshmallows on if you prefer.

POTATO TIDBITS (a French fried mashed potato snack)

Betty Crubaugh

2 c. water
1 tsp. salt
1 pkg. (2 env.) instant mashed potatoes
1 egg (slightly beaten)

Heat water and salt to boiling. Remove from heat. Gradually stir in potatoes until well blended. Mix will be stiff. Blend in egg thoroughly. Turn mix on lightly floured board. Roll in rectangle. Cut in squares or roll in balls. Drop in hot fat, 365°. Fry about 3 minutes or until brown. Drain on absorbent paper towel. Sprinkle with salt and pepper. Makes 6 dozen. Can be kept warm in 200° oven for 15 minutes.

GREEN BEAN CASSEROLE — Martha Dalton

1/2 stick butter
1 lg. minced onion
3 cans French green beans
1 tsp. MSG
3/4 c. grated Cheddar cheese
1 (5 oz.) can water chestnuts (drained and sliced)
1/4 c. slivered almonds
1/4 c. soy sauce
1 can drained mushrooms

Saute' onions in butter. Combine remaining ingredients. Bake 20 minutes at 350°.

CALIFORNIA BLEND CASSEROLE — Eleanor Rensch

1 lg. pkg. California Blend vegetables (frozen)
1/2 stick margarine
1/2 lb. box cottage cheese
1/2 lb. Velveeta cheese
4 T. flour

Mix and put in casserole. Bake 45 minutes for 350°.

EGGPLANT AU GRATIN — Maxine Johnson

1 med. size eggplant
1/2 c. bread crumbs
1/2 T. salt
Pinch of pepper
1/4 c. grated cheese
1/2 c. milk

Peel, dice and cook eggplant in salt water until tender. Drain; place layer of eggplant in bottom of buttered baking dish, using about half; add layer of seasonings and crumbs. Then add remaining eggplant, seasonings and crumbs; top with grated cheese. Pour milk over all and bake in hot oven for 20 minutes. Serves 6.

TOMATO PUREE' — Donna Rensch

This is like sweet potatoes.

1 (10 oz.) can tomato puree'
3/4 c. water
1/2 c. butter
3/4 tsp. salt
1 c. brown sugar

Boil all together 5 minutes. Pour over 2 or 3 cups cubed bread. Bake 35 minutes at 375°.

ESCALLOPED CORN — Edna Shank

1 c. cream corn
2 eggs
1 c. milk
1/2 tsp. salt
Pepper to taste
3/4 c. Ritz cracker crumbs

Mix above ingredients. Dot with butter and bake at 400° for 20 to 30 minutes. Sprinkle over top 1/4 cup cracker crumbs.

HARVARD BEETS — Janet Hullinger
Lulu Gould

1/2 c. sugar
1 T. cornstarch
1/2 c. vinegar
1/2 c. beet juice
1/2 tsp. salt
4 c. drained, cooked beets

Mix sugar, cornstarch, salt. Then add vinegar and beet juice, and let boil 5 minutes. Add beets and let stand in warm place, for 1/2 hour, just before serving, add 2 tablespoons butter.

MEDLEY OF VEGETABLES — Lois Vahldick

1 1/2 c. sliced onions
2 c. fresh or canned green beans
2 c. celery (cut in strips)
1 1/3 c. carrot sticks
3/4 green pepper strips
2 c. fresh peeled or canned tomatoes
4 T. butter
1/8 tsp. pepper
2 1/2 tsp. salt or to taste
1 T. sugar
3 T. Minute Tapioca

Mix all together; place in tightly covered dish in oven. Cook until tender.

HINTS — Edna Shank

If you have to clean up vomit, place a newspaper over it. The ink will absorb the odor.

EGG STUFFED ZUCCHINI — Betty Crubaugh

4 med. zucchini squash
1/2 c. water
1 lg. tomato (chopped)
2 T. butter or margarine
3 eggs (beaten)
1/4 tsp. salt
Dash of pepper
1/2 c. shredded cheese (any kind)

Halve zucchini lengthwise. Scoop out the pulp, leaving 1/4 inch shell. Chop pulp to make 1 cup; set aside. Place zucchini, cut side down, in skillet. Add the water. Simmer until tender. Drain; turn , cut side up, in same skillet. Sprinkle with salt. Meanwhile in another skillet, cook zucchini pulp and tomato in butter until tender. Add the eggs, salt and pepper. Cook over low heat until just set. Spoon into zucchini shells and top with cheese. Cover and heat until cheese melts. 4 servings.

SCALLOPED CORN — Sue Johns

3 c. corn or 2 (9 oz.) pkg. frozen corn
1 T. sugar
2 c. milk
2 T. flour
1 T. butter
3 eggs

Cook 3 cups fresh corn in 1 cup boiling, salted water for 2 or 3 minutes or until just tender or cook packages of frozen corn according to package directions; drain well. Work the flour and butter to a cream; then beat in the sugar and well beaten eggs. Then add all of this to the corn and milk and season to taste. Bake in 350° oven for 25 minutes.

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